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OUR NEW ENGLAND FAMILY RECIPES



Compiled by

MRS. FRANCIS JARVIS PATTEN

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NATIONAL SOCIETY OF NEW ENGLAND WOMEN.



TOBIAS A. WRIGHT
150 BLEECKER STREET, N. Y.

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National Society New England Women

Sara Palmer.

President

What does Cookery mean?



"It means the knowledge of all fruits, herbs, balms and spices, and of all that is healing and sweet in fields and groves and savory in meats.

It means carefulness, inventiveness, watchfulness, willingness and readiness of appliance.

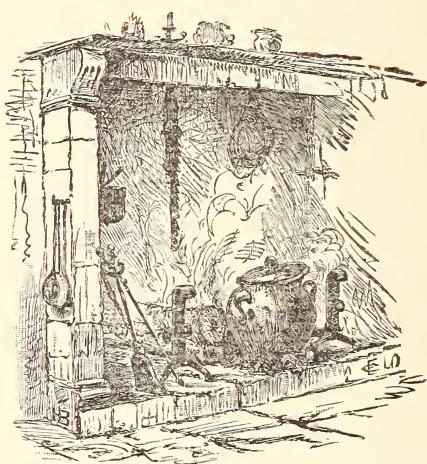
It means the economy of our great-grandmothers and the science of modern chemists.

It means much tasting and no wasting.

It means English thoroughness, French art and Arabian hospitality.

It means, in fine, that you are to be perfectly and always ladies (loaf-givers). And as you are to see that everybody has something pretty to put on, so you are to see that everybody has something nice to eat."

Ruskin



H ERE IS BREAD which strengthens man's heart,
and therefore called the Staff of Life.

MATTHEW HENRY

Bread

White Bread

Melt one tablespoon lard in two cups hot milk. Add cup warm water. Pour this over half cup sugar, and teaspoon salt. Stir in flour until milk is sufficiently cool to allow addition of yeast. Dissolve half a compressed yeast cake in half cup cold water in which is a pinch of salt; stir this into the mixture, stirring in enough flour to knead *not too hard*. If you have no bread mixer, always use a knife to stir bread. Let rise over night. Knead in two loaves. Let it rise to top of bread pans, and bake brown on all sides.

MRS. EDWARD W. PEET



Whole Wheat Bread

Two quarts entire wheat flour, before sifting, half cup sugar, one quart water, half teaspoon salt, half compressed yeast cake, dissolve yeast cake in part of the water, stir sugar, salt and flour together, adding yeast and remainder of flour. *Set in warm place.* When the bread has risen to twice

its original size, stir down and place in tins for baking, allowing it to rise a second time. Bake slowly an hour or more. Makes two loaves.

FLORENCE FULLER SAUNDERS (Mrs. H. R.)



Huckleberry Bread

Cup milk, cup sugar, pint flour, two eggs, two tablespoons butter, two teaspoons baking powder, sifted in flour. Beat the eggs and sugar together, add butter, then milk, then flour, and last three or four cups huckleberries dredged with a part of the flour.

MRS. THOMAS WALLACE



White Corn Meal Bread

Cream a piece butter size of an egg and one tea cup sugar, two eggs (not separated) and one pint sweet milk. In a separate bowl mix two cups flour, two cups white Indian meal, four teaspoons baking powder, one teaspoon salt. Mix well. Bake from thirty-five to forty-five minutes in moderate oven. This recipe makes twelve gems and a small round loaf, or two large pans. If preferred, two teaspoons cream tartar and one of soda may be used in place of baking powder. This old New England recipe has never before been published. *Guaranteed.*

MRS. H. I. OSTROM

Old Fashioned Brown Bread

One quart rye and a pint Indian meal, small teaspoon soda, a third of a compressed yeast cake, heaping teaspoon salt, tablespoon molasses, two tablespoons sugar. Mix with tepid water, rise over night, or till lightly raised. Stir in tablespoon melted lard. Steam three hours in a pudding mould and bake in oven slowly two or more hours.

MRS. WILLIAM J. PATTERSON



Nut Brown Bread for sandwiches

Three cups graham flour, cup white flour, cup molasses, large cup milk, teaspoon soda, salt, three-fourths cup chopped nut meats. Bake in slow oven at first, then in a quicker oven. Bake one hour.

MRS. W. H. TAPPAN



Dumplings

Two cups flour, two teaspoons baking powder, one cup milk or cup milk and water, salt. First wet the spoon in liquid, take up one spoonful of mixture at a time. Do not cover tightly after placing in kettle. Try with a straw to determine when cooked.

MRS. DEARBORN J. ADAMS



Boston Brown Bread

One cup each of flour, rye meal, and Indian meal, two-

thirds cup molasses, two cups milk, two teaspoons soda.
Dissolve soda in molasses. Steam three hours.

LIZZIE WOODBURY LAW



Graham Bread

Two cups thick sour milk, two teaspoons soda, spoons little more than heaping, teaspoon salt, half cup molasses, very coarse graham flour. To secure best results, it is better to beat teaspoon soda in each cup of the milk as measured, holding cup over mixing bowl, as it will froth over. With a dry spoon, measure the soda for second cup and repeat. Stir in salt and molasses, and enough Graham flour to make it too stiff to pour. Turn at once into bread pan, which has buttered paper on bottom. Bake an hour in moderate oven. Same mixture baked in patty-pans makes excellent muffins. Seeded and floured raisins may be stirred into the loaf before turning in pan.

MRS. D. O. WICKHAM



Entire Wheat Bread

Four cups entire wheat flour, two cups milk, cup molasses, teaspoon soda, two teaspoons baking powder, teaspoon salt. Steam two hours. Remove loaves from steamer. Butter the tops. Bake half an hour.

MRS. REUBEN W. ROSS

Rice Biscuit

Beat while warm, a cup boiled rice, half teaspoon salt, two teaspoons white sugar, cup sweet milk, half teaspoon baking powder, cup flour, or enough for a soft dough, two teaspoons butter. Mix and bake quickly. Very delicate and delicious.

MRS. FRANK B. ORR, Chicago, Ill.
Colony Twelve



Biscuits

Quart flour, three heaping teaspoons baking powder, teaspoon butter, one of sugar, pinch salt. Mix with milk or water.

MRS. DEARBORN J. ADAMS

MODERN DOCTORS differ quite
As to eating day or night,
Thus we cannot go astray
If we eat both night and day.

Breakfast, Luncheon and Tea

Veal Birds

Take pieces of veal from chops or cutlet. Cut them two and a half by four inches. Pound very thin. For each veal bird have a bit of salt pork an inch square, chop fine and mix with scraps of meat left on the bones. Add small piece of onion or onion juice, parsley, lemon juice, salt, pepper; add, after chopping, one-third as much rolled cracker as mixture. Spread mixture over on each veal roll, pin with toothpick, roll in flour. Fry in part butter and lard a light brown; turn them, add cup hot water, stew gently fifteen minutes, covering closely. Add milk or cream, stirring about ten minutes, serve hot, and pour over the gravy.

FANNY R. GRISWOLD ELY (Mrs. Horace S.)



Lamb en Casserole

Brush lamb chops with melted butter, salt and pepper. Brown in spider. Parboil three-fourths cup carrot till

nearly soft. Drain, fry in bacon fat, to which has been added three-fourths tablespoon chopped onion. Put chops in casserole, add the carrots, one cup potato balls, two cups thin brown sauce or water, three tablespoons sherry, salt, pepper. Cook till potatoes are done. Add twelve small onions (which have been cooked). Simmer one hour on back of range.

MRS. D. H. ROBERTS



For Luncheon

Half a can tomatoes, four eggs, bacon. Drain tomatoes, add two tablespoons moist bread crumbs, small piece butter, salt and pepper, boiling down till quite thick. Scramble the eggs, and when almost cooked stir in the tomato sauce. Serve on hot platter garnished with bacon fried crisp.

SARA A. PALMER



New England (Nantasket) Fricassseed Chicken

Cut in small pieces a year old fowl, cleanse thoroughly, place in cold water. Put in frying pan five slices clear fat pork, fry brown. Lightly wipe chicken, rubbing salt and pepper over each piece. Lay thickest parts of fowl in pan first and then the remainder. Cover closely, steaming till tender. If water "dries out" replenish with table-spoon full and cover. When chicken is cooked, remove pieces to first layer, pressing *each down into the hot fat*,

brown quickly on both sides, placing each portion on a platter, as browned.

Gravy

Into the hot frying pan pour a quart of milk, two heaping tablespoons thickened flour, salt. Slice a loaf of bread, butter each piece, lay each slice in the pan, allowing gravy to boil up once, over it. Lift out, and place on chicken. Over all pour remaining hot gravy and serve. This should not take over an hour.

MRS. H. B. SHUTE



Cider Boiled Ham

Wash a lean ham, allowing it to remain in cold water twenty-four hours. Wipe dry, place in an agate kettle with cider to more than cover. Cook slowly, allowing fifteen minutes to each pound. Keep ham in cider till cold. Remove skin, wipe very dry. This is delicious for luncheon or Sunday evening supper.

MRS. CHANDLER SMITH



Corned Beef Hash

Mash *hot boiled potatoes*. Take equal quantity of chopped corned beef and potato. Melt small piece butter in the pan, put in hash, dash onion juice, salt, pepper. Moisten with little water and bits of butter on top. When heated, set back on range and brown slowly.

H. C. P.

Meat Loaf

Three pounds rare beef or veal chopped fine, a cup cracker crumbs, two eggs, two teaspoons pepper, three salt, one sage. Mix and press into a dish. Bake two hours. If veal is used add one-fourth pound pork chopped fine.

S. F. M.



Veal Loaf

Three and one-half pounds of the best part of the lean and fat of a leg of veal, six small crackers pounded fine, piece of butter size of egg, two eggs, tablespoon salt, teaspoon pepper, nutmeg, parsley, and slice of salt pork. Work the whole into the form of a bread loaf, with bits of butter on top, grating crusts of bread over it. Put in a dripping pan with water, bake about two hours.

MRS. WILLIAM H. HOTCHKIN



Tripe a la Creole

Two pounds honeycomb tripe, same of sweet green peppers, one can mushrooms, Spanish onion, one can tomatoes, tablespoon each of butter and flour. Cut two pounds tripe in "finger strips," boiling till tender. Drain, add cooked tripe to the vegetable mixture, which has been made meanwhile in a separate kettle. Chop fine the onions, peppers and mushrooms. Rub tomatoes through a sieve. Cook all together, butter and flour added last

to thicken. Cook slowly all the afternoon after tripe has been added. It may be heated in chafing dish for a late supper, but must be prepared in the morning as it requires long simmering. No salt or pepper required.

MRS. MINTON DYKE CLARK



Barbecue Chicken

Take a young chicken, split it down the back, place in a pan, salt and pepper. Pour over two large basting spoons olive oil. Sprinkle a little thyme, and allow it to stand two hours. Roast forty-five minutes in hot oven, basting often with the oil. A delicious way to serve chicken.

JANE DAMON BOLANDER



Barebit Substitute

For each egg, allow tablespoon milk, and tablespoon grated cheese, salt and mustard. To have mixture very creamy, use a revolving beater to the yolks and whites. Turn them in the blazer or omelette pan with tablespoon butter, salt, mustard and cheese, stirring constantly till eggs have thickened and cheese melted. The dish is useful for small teas or luncheon. A dash of paprika improves the eggs.

ELIZABETH FULLER PUTNEY

Sardine Rarebit

Make a Welsh rarebit in usual manner, but, just before it is done, stir in six small sardines, which have been skinned and reduced to a coarse paste.

T. M. W.



Cracker Puffs

Take the old fashioned crackers that split easily, split and soak ten minutes in cold water. Remove carefully and place on a granite pie plate, laying a large piece butter on each cracker. Leave in hot oven twenty minutes. With the addition of a little grated cheese they are excellent with a salad. A spoonful of jelly, may be served with coffee. Their simple origin is never suspected as they closely resemble or suggest puff paste. Try these for an afternoon tea.

MRS. DUANE H. CLEMENT



Liquid in which to Boil a Ham

Quart vinegar, half cup mustard, four large onions, pinch of allspice, cinnamon and cloves, three small peppers. This mixture adds a fine flavor to the ham.

MRS. MARCIA BROOKS CUTLER



Massachusetts "Rarebit"

A pound and a half American cheese, one egg, half a cup sweet cream. Walnut of butter, pinch soda, liberal

sprinkling paprika, tablespoon Worcestershire sauce. Walnut of butter in a hot sauce pan or chafing dish and finely cut cheese; when it can be smoothly stirred, add the egg and cream, lastly paprika and sauce. Stir evenly till smooth. Serve on hot toast. A Spanish onion and two large tomatoes stewed together and added to the rarebit, well stirred in, just before serving, makes it into a "*Rinktumdiddy*." Serve on toast same way. Piquant and unusual.

MRS. MINTON DYKE CLARK



Coffee

It is essential to use none but a *good grade* of coffee to secure best results. A generous tablespoon coffee, not ground too fine, for each cup; mix with white of one egg. After the mixture is put into the coffee pot, pour over *boiling* water. A cup to each tablespoon coffee. Let it boil not over five minutes. Stir and place on back of range five minutes and serve at once.

E. W. G.



Macaroni Creamed

One-fourth pound macaroni broken in three inch lengths, add three pints boiling salted water. Boil till soft. Drain through a collander, pouring cold water through to cleanse and prevent macaroni from sticking. Cut in inch pieces and cover with white sauce in a baking dish. Add one-half teaspoon salt. Mix three-fourths cup bread crumbs

with one-third cup melted butter, spread over top, baking till crumbs are brown.

LYDIA DAY



Baked Macaroni with Ham

One cup minced ham seasoned with mustard. Stir one egg with one and one-half cups white sauce, layer of macaroni, sprinkled with ham and sauce. Crumb and butter top. Bake half an hour. Serve at once. Emergency dish.

LILLA M. BRIGGS



For Breakfast

Use ripe tomatoes and a little cold broiled or boiled ham. Chop ham fine, using about three-fourths cup. Place ham and tomatoes in sauce pan, peeled and cut. Add half teaspoon butter, cooking few minutes. Add the beaten eggs, thoroughly mix and cook till eggs are set; season. Serve on hot toast, sprinkle with chopped parsley.

MRS. HENRY EMERSON



Rice Goulash

Two cups cold boiled rice, half a can of tomatoes, half pound American cheese, two cooked sausages, cut fine, two slices onion, paprika, salt, pepper. Heat tomatoes and onions, add rice, cheese, sausage and seasoning. Serve on buttered toast or plain.

J. G. V. V.

Filling for Pâté Shells

Take meat from the breast, first and second joint of a roasting chicken. Cover in saucepan, with cold water. Add two small onions, and *cover*, boiling slowly till chicken is tender. Remove from the liquid, cut in dice. Thicken the stock with two tablespoons flour and three of butter, adding to stock cautiously. When boiled three minutes, add a cup of cream, and yolks two eggs. Cook a minute, remove from fire and pour it over the chicken.

MRS. WILLIAM H. OSBORNE



Green Corn

Green corn is made hard and yellow, usually, by too much boiling. It should be put into boiling water and remain but four minutes after coming to a boil again. One minute before removing, throw in a handful of salt. If salt is sooner added, it makes the corn tough.

MRS. D. O. WICKHAM, Cleveland, Ohio



Cauliflower

Cauliflower will be whiter and richer if boiled in half water and half milk, instead of all water.

P.



Grandmother's Egg Toast

Slice bread not too thin, stale bread is best. Beat one egg, one-half teaspoon sugar, and one cup milk. Place in a pan sufficient butter to fry the bread. Dip each slice in the

batter and fry a light brown. Very nice breakfast dish or Sunday night tea.

MRS. JOHN LITTLETON LYON



New England Egg Toast

Boil four eggs hard. Chop the whites, grate yolks. Butter slices of toasted bread, pour over a milk sauce thickened with flower, seasoned with butter, pepper and salt. Add the whites and sprinkle grated yolks over the top.

MRS. FRANCIS JARVIS PATTEN



Coddled Eggs

Allow four tablespoons milk to one egg, beat thoroughly, put in double boiler, with little salt and pepper. Serve on toast.

MRS. ANNENETTE L. PLACE



Individual Omelette

Beat one egg, pinch salt, teaspoon cold water, turn into a buttered pan, and fold over.

J. G. V. V.



Caracas Eggs à la Sunshine

Put in a skillet, one-half cup stewed tomatoes, two chopped hard boiled eggs, one heaping tablespoon grated cheese, one cup chopped boiled ham, pinch paprika. Cook, stirring constantly until smooth, add a beaten egg, after which

cook about half a minute. Spread on pieces toast and serve immediately. Will be sufficient for six people. This dish for tea has found great favor with all who taste it.

CYNTHIA WESTOVER ALDEN

❖ ❖ ❖

Egg Cutlets

For each cutlet allow one hard boiled egg, chopped fine, tablespoon bread crumbs, tablespoon grated cheese, pinch curry powder, pepper, salt. Mix ingredients with beaten yolk of a raw egg. Shape like cutlet. Dip in white of egg and bread crumbs, and fry brown. *Serve very hot.*

MARGUERITE T. DOANE

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Pineapple Omelet

To four well beaten eggs add a heaping tablespoonful powdered sugar and a teaspoonful lemon juice. Put into the pan in which the omelet is to be cooked a large tablespoonful butter. When it bubbles, pour in the eggs. When the eggs have become firm and nicely browned on one side, place in the center two large tablespoonsfuls shredded pineapple, sweetened. Fold the omelet over, turn on a hot dish, sprinkle with powdered sugar and serve at once.

MRS. MALCOLM MCLEAN

❖ ❖ ❖

Eggs La Clumbals

Select green peppers of small size. Plunge in boiling water. Remove skins. Cut around the stems and seeds.

Set in small gem pans. Break an egg in each, baking in moderate oven twelve minutes until egg is set. Serve on toast with lemon sauce.

MARGUERITE T. DOANE

❖ ❖ ❖
Ham Omelet

One cup lean ham, boiled and chopped. Four eggs, one-half cup milk or cream, dash of pepper. Put in a frying pan a tablespoon butter, add the ham. Stir until brown. Beat eggs, add milk and pepper, pour into pan, stirring constantly until done. It can be rolled and garnished with parsley. Quick breakfast or lunch.

MRS. PORTER D. FORD

❖ ❖ ❖
Mustard Eggs

One teaspoon flour, one teaspoon sugar, two teaspoons French mustard, two beaten yolks, little salt. Mix and pour in a saucepan, in which a large piece butter has been melted. Add little hot water. Stir, let come to a boil. Pour mixture on hard boiled eggs cut lengthwise.

S. E. B.

❖ ❖ ❖
Egg Croquettes

For a luncheon dish take hard boiled eggs, roll in crumbs and cook in deep fat. Serve on lettuce leaves.

MRS. E. M. SCOTT

❖ ❖ ❖
Egg Fluff

Add a few grains salt to the stiff beaten white of an egg.

Place in a buttered ramekin. Put a small piece butter in centre of "white" and an unbroken yolk on top. Cover and cook in pan of boiling water three or four minutes.

MRS. F. F. GRANT (Helen Glidden Grant)



Cheese Fondu

Soak a cup bread crumbs in two cups milk. Add three well beaten eggs, two cups grated cheese, tablespoon melted butter, pinch salt, one-fourth teaspoon soda, dissolved in hot water. Pour into buttered baking dish. Cook from fifteen to twenty minutes.

MRS. HENRY B. STARR



Cheese Straws

Three ounces cheese, three of flour, yolk one egg, three ounces butter, little water, cayenne and salt. Stir the batter well with the flour. Add grated cheese, pepper, and salt. Mix all with the egg to a stiff paste. Handle as little as possible. Cut dough into sticks. Bake in slow oven.

MARGUERITE T. DOANE



Cheese Surprise

Soften a cup stale bread crumbs in cup hot milk, and tablespoon butter ten minutes. Stir in half a cup grated cheese, a beaten egg, half teaspoon salt, cayenne. Cook

three minutes in blazer or omelette pan. Serve on hot crackers.

MRS. CHANDLER SMITH



Cheese Fondu

Half pound grated cheese, cup bread crumbs, three eggs beaten light, two cups milk, lump butter size of walnut, half teaspoon baking powder. Bake in moderate oven in a buttered dish.

MRS. W. B. HATCH



Cheese Pudding

Place slices of toasted bread in baking dish, one-fourth cup grated cheese, salt, red pepper. Cover with layer of toasted bread. Pour over milk. Bake in quick oven. Serve at once.

MRS. ANNINETTE L. PLACE



Cheese Celery

Mash fine, cream or yellow cheese, adding little cream, pepper salt, and a small Spanish pepper cut fine. Put in creases of celery stalks. Serve on lettuce leaves.

L. C. S.



Tomato Barebit

Melt two tablespoons butter, add two of flour. When blended add slowly three-fourths cup rich milk. When mixture boils, add a cup stewed tomato strained and kne-

eighth teaspoon soda, two slightly beaten eggs, half teaspoon salt, half of mustard, two cups finely cut cheese. When cheese is melted serve on toast.

MARION CHASE BAKER



Stuffed Green Peppers

Boil peppers till soft. Mix corn with salt, peppers, generous lump of butter, and heat through. Fill peppers with the mixture. Lay bread crumbs on each pepper and a thin slice of bacon. Place in baking dish half filled with water, cook in hot oven. Serve with or without a cream sauce.

MRS. HELEN W. BICE



Surprise Tomatoes

Cut a slice from top of six smooth tomatoes, remove pulp. Break an egg in each, sprinkle with bread crumbs, and butter. Replace top, bake in a pan filled with hot water.

MRS. ANNETTE L. PLACE



Escalloped Potatoes

Pare and slice thin six white potatoes, immerse in cold water. Drain and put in a pudding pan. Season with salt and pepper. Pour over pint sweet milk. Add piece butter. When potatoes are cooked, serve.

MRS. MALCOLM MCLEAN

Potato Puffs

Two cups cold mashed potatoes, stir in two tablespoons melted butter, two beaten eggs, one cup milk, salt. Beat well, bake till brown in quick oven.

MRS. ANNETTE L. PLACE



Potatoes Improved

Use large smooth potatoes, cut in half, remove nearly all potato leaving but little attached to the skin. Stuff the cavities with sausage meat. Fasten the two parts of the potatoes together with the white of one egg. Tie them and bake. Serve very hot.

M. C. C.



Potatoes Strips

Peel potatoes, cut in strips, immerse in cold water an hour. Dry with napkin. Dip each strip in melted butter, laying in baking pan, add salt and pepper. Brown lightly.

MRS. CHANDLER SMITH



Potatoes Au Gratin

Dice cold potatoes. Make a cream sauce by melting two two tablespoons butter in a saucepan with one tablespoon flour, half cup milk, stirring gradually to a smooth paste. Place potatoes in an earthen baking dish, pour over the sauce, cover with thick layer American cheese, grated. Bake in hot oven till cheese is browned. This is one of

the daintiest and most healthful methods of cooking potatoes, as one secures the nutritive value of potatoes, milk, cheese and butter.

MRS. DUANE H. CLEMENT

Potato Soufflé

Two cups mashed potatoes, white or sweet, one beaten egg, milk and butter, beat well, spread lightly on a deep, buttered pie plate, and brown. Sweet potato this way is delicious and fluffy in appearance.

MRS. MINTON DYKE CLARK

Sausage with Velvet Sauce

Two pounds sausages. Pint of white wine in a cold pan, when it comes to a boil put in the sausages, cooking eight minutes. Remove from the fire.

Sauce

Dissolve one teaspoon Liebig's in a bowl containing three-fourths pint water. Pour into the pan, from which have been removed the sausages and wine, one tablespoon butter, one of flour. When butter melts, return wine to the pan, cooking four minutes. Add water in which the Liebig Extract has been dissolved, cook ten minutes, add the sausages, salt to taste. Mix yolks of four eggs and stir into the mixture. When ready to serve, add a tablespoon butter. A good recipe for a chafing dish.

MRS. J. WOOLSEY SHEPARD

Boston Baked Beans

Parboil one quart beans, add a tablespoon molasses, tea-spoon salt, pinch of saleratus in bottom of bean pot. Add beans with three-fourths pound salt pork. Cover with water. Bake all day in moderate oven.

MRS. DEARBORN J. ADAMS



Marguerites

One and a half cups granulated sugar, half cup cold water. Boil until it "threads" from the spoon. Cut five marshmallows in fine pieces and stir in till smooth. Pour in slowly the beaten whites of two eggs, adding a cup of chopped English walnut meats and five tablespoons shredded cocoanut. Drop on Baronet wafers. Brown in oven.

MRS. ALEXANDER COOK



Parisian Scouts

One pound figs, one pound English walnuts, half pound dates and confectioner's sugar. Chop figes, dates and walnut meats. Work on a board dredged with sugar, till well kneaded. Form into small rolls, and cut in slices, dropping each piece in sugar. Rolled in wax paper, these sweets will keep many days if not eaten.

MRS. DUANE H. CLEMENT



Quick Supper Dish

Have ready a finnan haddie that has been dropped in boiling water. Remove bones and skin and press the meat

through a sieve. Cook in a blazer with teaspoon cream, tablespoon butter, salt, paprika, lemon juice and pepper. Stir till thickens. Spread on wafers.

H. C. P.

❖ ❖ ❖

Turkish Delight

Let two ounces sheet gelatine soak in one cup hot water for two hours. Boil the gelatine with two pounds white sugar and cup water twenty-five minutes. Add rind and juice of two oranges and one lemon ten minutes before it is done; add three tablespoons sherry or brandy and three-fourths cup pecan nuts. Wet pans with cold water, pour in the mixture about three-fourths an inch thick. Let remain till quite firm. Dust a board with confectioner's sugar and turn out mixture. Cut in squares, rolling each piece in the sugar. It is better to make the day before using. Delicious.

MRS. WILLIAM M. WHITNEY, Brooklyn.
Colony Eight.

❖ ❖ ❖

For After-theatre Supper

Cut in pieces, skin and bone, three Yarmouth bloaters. Mix with them chopped celery, oil, and vinegar. Serve on lettuce leaves.

H. C. P.

❖ ❖ ❖

For a Christmas-night Supper

Toast slices of graham bread from which the crusts have been cut, spread with butter, divide each slice, placing

a piece of anchovy on each. Add a few drops lemon juice, sprinkle with cayene and heat in the oven.

P.



Harlequin Sandwich

Have ready a loaf (each of same size, if possible) of white and graham bread. Melt butter in a bowl, placing same in a pan of hot water. Butter each loaf, cutting slices *very thin*, placing white and graham together. Trim off all crusts, cut diagonal. These are very dainty to serve with salad.

MRS. H. B. SHUTE



Green Pepper Sandwich

Thoroughly mix two tablespoons oil, one tablespoon vinegar, teaspoon salt, little pepper, one small onion sliced fine and a chopped green pepper. Allow this to remain two hours before using. Spread a slice of bread with cream cheese, adding the green pepper mixture. Cut in squares. One slice makes two sandwiches.

L. C. K.



Sweet Sandwich

Spread between very thin slices of brown bread a fruit marmalade, then cream cheese.

H. C. P.

Cheese and Cress Sandwich

Spread thin buttered brown bread, with cream cheese, and between two slices thus prepared, a few leaves of cress which have been dipped in French dressing.

MRS. CHANDLER SMITH



Nasturtium Sandwich

A plate of nasturtium sandwiches is attractive for a veranda or tea. Spread thin white slices of bread with butter and very tender nasturtium leaves and flowers, dressed with a little mayonnaise. Should edges of leaves and flowers project, so much the better. Garnish plate with the flowers and leaves.

H. C. P.



Caviare Sandwich

Half a pound best caviare, turn into a soup plate. Squeeze over it the juice of a fresh lemon by drops, alternating with olive oil. Beat till paste is firm. Pounded almonds may be added if desired. Omit butter. Spread mixture quite thickly on thin slices of bread.

MRS. T. F. McDONALD



Filling for Sandwich

One pound each of Brazil nuts, English walnuts, filberts, hazelnuts, dates, figs and raisins. Steam the fruit till soft. Stone dates and raisins. Chop all together in a fine mass. Steam in a double boiler four or five hours till thoroughly

cooked. Put in glasses, seal air tight. Convenient to have in an emergency.

MRS. WILLIAM H. CHANEY, Washington, D. C.
Colony Four.



Olive Sandwich

Chop olives, mix with mayonnaise, spread between thin slices white buttered bread.

MRS. CHANDLER SMITH



Cheese Sandwich

One hard boiled egg, quarter of a pound grated American cheese, half teaspoon salt, half of pepper, half of mustard, one tablespoon melted butter, one tablespoon vinegar or cold water. Crumble yolk of egg, add butter till smooth, then the seasoning and cheese, mixing each well. Add the vinegar. Spread between biscuits or thin slices bread. One could not wish for a better sandwich.

MRS. FRANK CHURCHILL

HE THAT will have a cake out of wheat,
Must needs tarry at the grinding

Cake

Black Chocolate Cake

Half cup butter, two cups sugar, half cup sour milk, two eggs, two and a half cups grated chocolate dissolved in two-thirds cup boiling water, scant tea spoon soda, two cups flour, vanilla flavoring. Bake in two layers.

For filling and frosting

Two cups sugar, one-fourth cake chocolate, cup boiling water, butter size an egg. Boil till thickens a little. Remove from fire. Stir till thick enough to spread.

MRS. JOSEPH D. BRYANT



Zwieback Cake

Five eggs, five pieces zwieback crumbed, teaspoon baking powder, teaspoon allspice, teaspoon cinnamon, cup granulated sugar, half pound chopped English walnuts. Whites of the five eggs beaten stiff, whipped with sugar. Put the other ingredients in a separate bowl, stirring all together.

Add whites of eggs last. Bake in two large tins. When cold spread whipped cream between layers and on top.

BETH KERLEY



Butter Cup Cake

Three-fourths cup butter, one and a half cups sugar, yolks of eight eggs, one whole egg, half cup milk, two of flour, half teaspoon soda, one and a half teaspoon cream tartar, salt, mace, or teaspoon lemon extract. Cream butter and sugar, add the eggs, then milk, flavoring. (Sift soda and cream tartar in flour, add two even cups)

MRS. S. B. GOODALE



Nut Cake

Cream half cup butter and one sugar, whites three eggs beaten stiff, half cup milk, two cups flour, teaspoon cream tartar, half teaspoon soda, cup of chopped nuts. Frost, placing half a walnut on each square.

MRS. ELIAS J. PATTISON, Boston.



Blueberry Cake from Maine

One egg, cup sugar, butter size of an egg. Large cup sweet milk, teaspoon soda, two teaspoons cream tartar. Pint and a half of blueberries. Flour.

MRS. JASPER CAIRNS

Ginger Drop Cake

One cup butter, two sugar, one black molasses, cup sour milk ("clabber"), four or five cups flour, three eggs, two teaspoons soda, four teaspoons ginger. This batter is unique, as it can remain in an ice box and the cakes baked from time to time, making it convenient to serve for the unexpected guest. I have baked cakes from this batter *six weeks after it was made* and they were delicious. Cream the butter and sugar, dissolve soda in sour milk, add salt and molasses. Beat eggs well before adding to the batter, sift ginger into the first cup of flour. Add flour a cup at a time, till stiff as can be stirred. Drop batter from a teaspoon into pan for baking, using care to have spoon full of batter well separated, as they puff up and spread as they bake.

MRS. MINTON DYKE CLARKE



Family Pound Cake

One pound each of flour and sugar, half pound butter, five eggs, cup of cream, two teaspoons baking powder.

MRS. RICHARD P. HOLEMAN, Riverton, N. J.
Colony Fifteen



Pellow Angel Cake

Whites seven eggs, yolks of five, one and a fourth cups sugar, cup flour, scant one-third teaspoon cream tartar, pinch of salt added to whites before beating, flavor to

taste. Sift and measure flour and sugar, and set aside. Break the eggs, placing whites and yolks in separate bowls. Beat yolks very stiff, whip whites to a foam, add cream tartar and whip till stiff. Add sugar to whites and beat in three yolks, flavor and again beat, add flour, beaten in lightly. Bake in moderate oven from twenty to forty minutes.

MRS. LEVERETT F. CRUMB



Corn Starch Cake

Scant half cup butter, cup sugar, yolks of two eggs, tea-spoon almond extract, half cup sweet milk, one and a half cups flour, two tablespoons corn starch, teaspoon baking powder, whites two eggs. Mix in the order given, mixing corn starch and powder with the flour. Bake in shallow pans.

MRS. THOMAS M. TAYLOR



*New England Election Cake

Two pounds flour, one and a half pounds sugar, one-half pound lard, eleven ounces butter, three-fourths pint milk, one yeast cake dissolved in one-half pint water, three eggs, grated peel one lemon, one wine glass rum, mace, half teaspoon soda, one pound seeded raisins, half pound

* EDITOR'S NOTE.—In New England in olden times, luncheon was served by the ladies at elections. Here the name originated and this formula was used.

citron. Mix at night, place in pans. Bake in the morning.

Slow oven.

MRS. CHAS. D. VAN WINKLE, Brooklyn
Colony Eight



Hartford Election Cake

In one cup warm milk and one-half Fleishman's yeast cake, put in sufficient flour for a rather stiff batter. When light, add a generous cup butter; after beating to a cream, add the milk, two cups sugar, four beaten eggs, two tablespoons brandy, nutmeg, little mace, one large cup seeded raisins, citron. After thoroughly mixing, place in well buttered pans and leave till light enough to bake. If necessary, add flour to make right consistency to drop from a spoon.

MRS. B. F. HOBRON



Old-fashioned Pound Cake

One pound each of flour, sugar and butter. Ten eggs, wine glass half sherry, half brandy, one nutmeg. Cream butter and sugar together till very light, add beaten yolks, then half the flour in which nutmeg has been grated, the liquor, remaining flour and whites well beaten. Bake twenty minutes in patty pans.

MRS. HORACE S. ELY



Pork Cake

One pound pork, one pound raisins, one pound currants, eight eggs, two cups molasses, three cups sugar, four cups

flour. Chop pork very fine, mix with sugar and eggs, add molasses, flour, raisins and currants.



Fruit Coffee Cake

One cup each sugar, butter, molasses, strong coffee. One egg, small tablespoon each of cloves, cinnamon and mace. Two pounds seeded raisins, two pounds currants, half pound citron, half pound figs, teaspoon soda. Three and one half cups flour. Flavor to taste.

MRS. LEVERETT F. CRUMB



Cream Sponge Cakes

Two eggs, cup cream, cup powdered sugar, one and a half cups flour, one and a half teaspoons baking powder, salt. Break eggs in a measuring cup and beat thoroughly. Add cream, overflowing the cup. In a bowl, put the sugar and salt, pouring over them the cream mixture, stir till blended. Sift powder twice with the flour, stirring all together five minutes. Butter and lightly flour the patty pans, bake thirty minutes. When cool, ice the little cakes with thirteen teaspoons powdered sugar and white one egg. Stir till thick. These are delicious with ice cream.

MRS. JACOB HESS



Cream Cake

Cup sugar, four eggs, yolks and whites beaten separately, cup flour, two teaspoons baking powder, salt.

Cream Filling

Pint of milk, two eggs, half cup sugar, scant half cup flour, vanilla, boil the milk, add the ingredients. Tear open the cake and spread in the cream.

MRS. RICHARD HENRY GREENE



Sponge Cake

Four eggs, cup sugar, cup flour, tea spoon baking powder, half tea spoon lemon extract. Beat eggs without separating, then sugar flour and baking powder. Pour at once into tins, baking in quick oven.

MRS. B. FRANKLIN HIBBARD



Blueberry Cake

Two cups flour, one milk, half sugar, one egg, two teaspoons baking powder, pint blue berries. Serve hot with butter.

MARION CHASE BAKER (Mrs. G. M.)



Raised Loaf Cake

One and a half cups milk, cup sugar, one cup yeast, add flour for stiff batter. When very light, cream one cup sugar, and one cup butter. Add yolks two eggs and white of one (using the remaining white for frosting). Mix with the light batter. In the morning add cup seeded raisins, one-fourth teaspoon soda, dissolved in hot water, $\frac{1}{4}$ grated nutmeg, and pour into two large or three small circular baking tins. Let stand in warm place one hour and bake.

MRS. AUGUSTINE SACKETT

Marble Cake

Light Part. One-third cup butter, three-fourths cup sugar half cup milk, one and one-quarter cups flour, teaspoon baking powder, whites two eggs beaten stiff.

Dark Part. One-third cup butter, half cup sugar, half cup molasses, one-fourth cup milk, one and one-fourth cups flour. Yolks two eggs, one whole egg added, one teaspoon baking powder, one-fourth teaspoon cloves, cinnamon and little nutmeg. Stir together in one pan and bake.

LIZZIE WOODBURY LAW

Cream Sponge Cake

Beat one egg five minutes, add two eggs and beat; one cup sugar, beat again; add one cup sifted flour in which is a teaspoon baking powder, add one teaspoon salt. Mix, beating thoroughly. Then stir in half cup hot milk, teaspoon lemon extract. Use egg beater instead of spoon.

MRS. FRANK NICHOLS, Boston

Delicate Cake

One cup sugar, half cup butter, half cup milk, one and one-half cups flour. One good size tea spoon baking powder. Whites three eggs.

MRS. J. D. BRYANT

Sponge Cake

Ten eggs, their weight in sugar, and half their weight

in flour. Juice and rind of one grated lemon. Bake in quick oven.

MRS. B. F. HOBRON



***Donation Cake**

One cup butter, two cups sugar, two eggs, cup milk, two cups chopped raisins. Four cups flour, teaspoon soda, two teaspoons cream tartar sifted with flour. Half teaspoon nutmeg, one of cinnamon and two tablespoons brandy or wine. Beat butter and sugar, add eggs, well beaten, milk, flour, then raisins dredged with flour.

MRS. THOMAS WALLACE



Chocolate Cake

Melt two squares chocolate with butter size of an egg. One cup sugar, half cup milk, salt, teaspoon vanilla, scant cup flour, with a teaspoon cream of tartar, and half a teaspoon soda. Two eggs beaten in one at a time.

MRS. ALBERT H. BICKMORE



White Mountain Cake

Two cups sugar, two-thirds cup butter, whites seven eggs, well beaten, two-thirds cup sweet milk, two cups flour,

* EDITOR'S NOTE.—In the original recipe published in cook book of 1812, this recipe calls for four eggs, but states that when made for donation to ministers only two eggs were used.

cup corn starch, two teaspoons baking powder Bake in
jelly cake tins.

Frosting for above

Beat whites three eggs with sugar, not quite as stiff as for usual frosting. Spread between the cake, add grated cocoanut. Put cakes together. Arrange cocoanut in high mountain on top.

FLORENCE L. ADAMS



Loaf Cake

Three coffee cups milk, two sugar, one yeast, add flour sufficient for stiff batter. When light add two cups sugar, two cups butter (or one cup lard and butter mixed), whites three eggs, two nutmegs. Let it raise (like bread). Add raisins and citron. Makes four large loaves.

MRS. JASPER CAIRNS



Citron Cake or Nut Cake

Two cups sugar, half cup butter, two eggs, cup milk, three cups flour, two teaspoons baking powder, flavoring, cup chopped nut meats dredged with flour.

MRS. BENJAMIN A. JACKSON



Small Pound Cakes

Three fourths cup butter, one cup sugar, cup of flour, with teaspoon baking powder sifted in, salt, four eggs. Cream butter and sugar, add one egg at a time, alter-

nating with little of the flour. Bake in small muffin pan in quick oven. This rule is *not good* for loaf cake.

MRS. WM. R. EAKINS



Excellent Sponge Cake

Three-fourths pound powdered sugar, seven eggs, six ounces flour, rind and juice of one lemon. Boil sugar in four tablespoons water. Beat eggs separately, then mix, and pour boiling sugar over them. Add lemon and flour as quickly as possible. Bake in quick oven twelve or fifteen minutes.

MRS. G. M. S.



Coffee Cake

Cream one-half cup butter and three-fourths sugar, two beaten eggs, half cup molasses, one and one-half cup flour, half cup cold coffee, half cup seeded raisins, three-fourths teaspoon allspice, one-half of soda. Oven not to hot.

MRS. T. Y. CROWELL



Orange Cake

Four eggs beaten separately, leaving one white for frosting. Beat, two cups granulated sugar, little salt, juice and grated rind one orange, teaspoon extract lemon, half cup cold water, two heaping teaspoons baking powder. Mix in two cups flour. Bake in three layers.

Filling

Juice and grated rind one orange, two and a half cups powdered sugar, teaspoon lemon extract, white one egg. Beat well, place between each layer and on top.

MRS. RICHARD HENRY GREENE



Caramel Layer Cake

One-half cup butter, two cups sugar, cup milk, three cups flour, four teaspoons baking powder, beaten whites of four eggs, teaspoon vanilla. Bake in three layers.

Frosting and Filling

One and one-fourth cup brown sugar, one-fourth cup white sugar one-fourth cup water, one-fourth teaspoon cream tartar. Boil to thread 240°. Pour over beaten whites of two eggs. Beat till cold. Add half cup chopped walnuts.

MRS. D. H. ROBERTS



*Old New England Cider Cake

Four and one-half cups flour, three eggs, cup butter, cup sugar, cup cider, ground cloves, nutmeg, cinnamon, teaspoon saleratus; dissolve saleratus in little warm water.

* EDITOR'S NOTE.—This formula was used for cake made especially for house raising events.

Pour in the cider and stir into the cake. Bake in hot oven. If quantity be too large the recipe may be divided.

MRS. GEORGE BEVERIDGE, Brooklyn, N. Y.
Colony Seven



Grandmother's Fruit Cake

Soak over night a cup dried apples, chopped. Simmer in one cup molasses for five or six hours till thick and fruity. Add cup sugar, third cup butter, half cup sour milk, one egg, teaspoon soda, two of cinnamon, one of cloves, mace, two cups flour, cooked apples. Bake from forty to sixty minutes in moderate oven. Favorite wedding cake in nineteenth century.

MRS. THOMAS R. ALMOND



Hot Water Sponge Cake

Cream yolks six eggs, and two cups sugar. Beat whites of eggs stiff and dry. With the yolks and sugar stir half a cup boiling water, juice and grated rind small lemon, the whites beaten, and two cups pastry flour.

FANNY R. GRISWOLD ELY



Scripture Cake

One cup	(Judges V. 25)
Three and one-half	(I. Kings, IV. 22)
Three cups	(Jeremiah VI. 20)
Two cups	(I. Samuel XXX. 12)

- | | |
|-----------------|---------------------|
| Two cups | (I. Samuel XXX. 12) |
| One cup | (Genesis XXIV. 17) |
| One cup | (Genesis XXIV. 17) |
| Six | (Isaiah X. 14) |
| One tablespoon | (Exodus XVI. 21) |
| Spices to taste | (I. Kings, X. 10) |

Follow Solomon's advice for making good boys, and you will have good cake. *(Psalms XIII. 14).

MRS. DUANE H. CLEMENT



Sponge Cake

Eighteen eggs, one and one-half pounds pulverized sugar, half pound flour, juice and a handful grated lemon rind. Beat eggs separately. Add sugar and yolks, juice and rind of lemon, then the whites of eggs. Flavor to taste. Add flour last, beating in very lightly. This cake has always taken the prize.

MRS. W. W. ANDREWS, Cincinnati, Ohio



Perfect Fruit Cake

Stand in warm water over night three cups dried apples. Strain off the water. Chop apples, and simmer two hours in three cups molasses. Add two eggs, cup sugar, cup milk, half cup butter, two heaping teaspoons baking powder, two teaspoons cinnamon, two of cloves, two of nutmeg, one package currants, one package seedless raisins, and enough

*Should read Proverbs XXIII. 14

flour to let batter drop. Bake steadily four hours in moderate oven. Dry out in oven. This recipe fills two pans.

MRS. L. FRANK BARRY

* * *

Apple Sauce Cake

Cup sugar, half cup butter, one and a half cups apple sauce, slightly sweetened, cup raisins, two of flour, teaspoon soda, half teaspoon cloves, teaspoon cinnamon, one-half teaspoon nutmeg, salt, five cents worth preserved citron. Mix baking soda with apple sauce before adding.

JULIA P. HULL

* * *

Caramel Cake

One egg, cup sugar, tablespoon butter, two-thirds cup milk, two cups flour, two teaspoons baking powder, two cakes grated chocolate. Bake in layers.

Filling

Two cups sugar, butter size of an egg, two-thirds cup milk, and boil four minutes. Vanilla. Cool and spread between layers.

MRS. ALBERT S. NEWCOMB

* * *

Chocolate Filling

Pour into a double boiler, a cup milk, half cup cold water, cup sugar. When it boils add heaping tablespoon corn starch, two of cocoa, made smooth in little water. As it begins to thicken, remove from fire, and stir in one well beaten egg.

MRS. E. W. PEET

Hartford Election Cake

Four and a half pounds flour, two and a half sugar, two and one quarter butter, half ounce grated nutmeg, one-half pound sliced citron, half ounce mace, tumbler of brandy and sherry mixed, two pounds raisins, four eggs. At noon begin making this cake. Cream butter and sugar adding quart warm milk and either half pint brewers' yeast, or cake and a half compressed yeast. Beat mixture well. Cover pan with thick towel and set in warm place to rise. At night, add sugar, spices and eggs. Put pan in moderately warm place for second rising. In the morning early, add fruit, wine, grated lemon peel, half teaspoon extract of rose. Pour into pans lined with buttered paper, and stand an hour. This rule makes seven loaves, which require from an hour to an hour and a half to bake, according to oven. Half teaspoon soda dissolved in warm water, stirred into the batter just before it is put into pans, is an improvement.

MRS. WILLIAM K. TILLOTSON.



Icing

Half pint sugar, white one egg. Boil sugar in four tablespoons water till it "spins a thread" about four minutes. Pour over the beaten white and stir a little.

MRS. G. M. S.

Boiled Frosting

One cup sugar, six tablespoons water. Let boil until it begins to "spin," stir in slowly beaten white one egg.

MRS. JOSEPH D. BRYANT



Frosting

Make an icing with one-fourth cup pineapple juice and cup sugar, boiled together. Stir in teaspoon lemon juice. Remove from fire. Pour very slowly over the hot syrup the white of an egg, beaten stiff. Beat steadily till frosting is nearly cold, when spread on cake.

MRS. F. F. GRANT



Filling for Unsweetened Crackers

Roquefort cheese, moistened with sherry, spread between thin crackers, makes a dainty bit.

MRS. FRANK M. JAQUA



Mrs. Brwyn's Jumbles, 1775

Two and a half pounds flour, two pounds butter, two pounds sugar, six eggs, two teaspoons cinnamon, glass of wine. Vinegar from pickled peaches is a satisfactory substitute for wine.

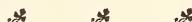
HELEN L. MILLER. Utica, N. Y.
Colony Nine

Candy

Nectar Candy

Two cups granulated sugar, half cup Karo corn syrup, half cup water, whites two eggs. Boil sugar, syrup and water till brittle when tried in cold water. Remove mixture from the fire, add the beaten whites slowly. Flavor with vanilla. Add chopped English walnuts if desired, beat till very stiff. Drop on wax paper in hard lumps.

MARY C. SEWARD



Chocolate Fudge

Cup creamy milk, cup Baker's unsweetened chocolate, three cups granulated sugar, butter the size English walnut, pinch salt, few drops vanilla. Stir milk and sugar together, when hot add chocolate, boiling fifteen minutes. Add butter, salt and vanilla. When thick, pour on buttered tins, cut in squares.

EDITH A. BROCKETT



Flag Candy

Take any quantity desired of maple sugar, add a little water, and grate in sweet flagroot. Boil till it will harden

in cold water, pour on a buttered platter, crease in squares. An excellent substitute for the old fashioned sugared sweet flag.

MRS. ANNETTE L. PLACE



Maple Cream

Two cups maple sugar, half cup cream. Let it boil until it "hairs," then stir in a cup of butternuts. Pour on buttered tin, cut in squares when almost cold.

MRS. ANNETTE L. PLACE



Maple Cream Candy

Two cups brown sugar, half cup milk, butter, size of walnut, teaspoon vanilla, small cup English walnuts. Boil sugar and milk eight minutes. Add butter, nuts, flavoring. Boil all together. Remove from fire, stirring till creamy.

MRS. WILLIAM M. WHITNEY, Brooklyn
Colony Eight



Brown Sugar and Nut Candy

One pound walnuts, chopped fine. One pound brown sugar, one fourth cup butter, half cup cream or milk. Boil till thick (not brittle). Remove from fire, add teaspoon vanilla, whip till light, pour in pan just before it hardens.

MRS. SARAH E. BOURNE

Fudge

Two cups brown sugar in chafing dish. Stir in enough condensed milk to make a thick paste. Add little warm water as possible to prevent burning. When thoroughly heated, add butter size of a large egg. Test in water, when the bubbles break on the boiling mixture. Fudge should "fudge" in the water. Remove from fire. Beat till candy sugars around edges. If nuts are to be added, beat them in. If chocolate fudge is to be made, add two squares Baker's chocolate with the warm water. Turn in buttered pan, mark in squares, when slightly cool. If fudge is beaten too long, it becomes hard and cannot be turned out smoothly. A New England College recipe and easy to make.

V. O.



Peanut Candy

Roll shelled peanuts very fine. To one cup nuts allow a cup granulated sugar. Put sugar in a smooth lined sauce pan over a hot fire and melt quickly stirring constantly. Place rolled nuts in shallow dish in oven to heat. Keep tins well buttered and hot on back of range. As soon as sugar is melted and begins to color slightly, pour in the hot peanuts, and remove from fire at once, pouring into the buttered pans in thin layers. As soon as candy is cold, it can be broken into in thin, crisp chips.

MRS. WILLIAM M. WHITNEY, Brooklyn.
Colony Eight

VARIETY ALONE gives joy,
The sweetest meats, the soonest cloy.

Cookies, Corn Bread, Cakes, Doughnuts, Gingerbread, Muffins, Waffles

Johnny Cake

One pint scalded Indian meal, thinned with creamy milk, tablespoon and a half of sugar, half teaspoon salt. Fry in butter.

MRS. BENJAMIN A. JACKSON



New England Fried Cakes

Do not confuse these with "doughnuts," which are made of dough, raised with yeast. Beat an egg in mixing bowl, add one and one-fourth cup sugar, cinnamon, nutmeg, salt, cup sour milk, tablespoon melted lard. Sift one-fourth teaspoon cream tartar in three cups flour, and teaspoon soda. Stir ingredients together, adding more flour if necessary. Flour the board, cut about a fourth of the dough for each rolling. Use round biscuit cutter, and top of salt shaker to cut a hole from the center. Melt and

strain equal parts hot lard and suet, fry the cakes in mixture turning them frequently. It is better for one person to fry and one to roll.

MRS. E. W. PEET



Nut Cookies

One and a half cups sugar, cup butter, three eggs, table-spoon molasses, three tablespoons warm water, two and three-fourths cups flour, teaspoon soda, teaspoon cinnamon, cup chopped raisins, cup nut meats. Drop from spoon on well-buttered baking pan.

LILLA MANNING BRIGGS



Cookies

One cup butter, two sugar, two eggs, cup sweet milk, two teaspoons baking powder. Enough flour to mix. Knead, roll and cut.

MRS. WILLIAM W. CROSSLEY



Anise Seed Cookies

Quart flour, measuring cup butter, cup granulated sugar, three eggs, four teaspoons baking powder, one and a half tablespoons anise seed. Thoroughly mix butter, flour and anise seed, add sugar. Beat eggs till light and add. Roll thin and cut in a leaf pattern cookie cutter. Moisten top each cake with a little milk. Sprinkle over granulated sugar. Bake in hot oven. *Delicious.*

GÉRTRUDE F. HESS (Mrs. Jacob), Philadelphia. Penn.

Surprise Sugar Cookies

One and a half cups brown sugar, two eggs, two-thirds cup shortening, half cup sour milk, two teaspoons baking powder, half teaspoon soda, teaspoon lemon juice, grated nutmeg, enough flour for soft dough. Sugar the tops and roll thin.

Filling

Cup chopped raisins, half cup sugar, half cup water, teaspoon flour.

MRS. EDWARD J. PATTISON, Boston, Mass.



Spider Corn Cake

Heat a tablespoon butter in a spider, turning all around that butter may cover bottom and sides. Sift together a cup golden Indian meal, cup flour, teaspoon salt, a fourth cup sugar, two heaping teaspoons baking powder. Beat an egg, adding half cup milk. Mix all quickly. Pour into hot spider. Bake from twenty to thirty minutes. Turn spider down on large plate. Carry to the breakfast table whole.

MRS. THOMAS FRENCH, JR., Buffalo, N. Y.
Colony Two



Molasses Cake

One cup molasses, cup sugar, cup butter or butter and lard mixed, three eggs, cup milk, small teaspoon saleratus, dis-

solved in milk, cinnamon, cloves, three cups flour. Melt the butter and lard, and add flour last.

MRS. GEORGE BEVERIDGE, Brooklyn
Colony Eight

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Rye Pan Cakes

Two cups rye meal, cup flour, four large greening apples, half teaspoon saleratus, four large tablespoons sugar, two eggs. Chop apples. Mix with sweet milk a batter stiffer than for griddle cakes. Fry in deep fat.

MARY C. SHERMAN

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Crisp Ginger Cake

One and a half pounds flour, half pound lard, half pound granulated sugar, pint molasses, four tablespoons ginger, tablespoon cloves, one of cinnamon.

MRS. HENRY B. SHUTE

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Soft Ginger Bread

One egg, two-thirds cup molasses filled up with sugar, half cup butter filled with boiling water, teaspoon soda, scant cup flour. Spice to taste.

MRS. ALBERT H. BICKMORE

❖ ❖ ❖

Rye Drop Cakes

Cup rye, cup flour, two tablespoons sugar, one egg, tea-spoon baking powder, salt, milk sufficient to make the

mixture drop. Drop from teaspoon into deep hot fat.
Drain on paper.

MRS. M. S. AYERS

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Brownies

One-third cup butter, one-fourth cup molasses, cup flour,
cup chopped walnuts, one-third cup sugar, one egg, one-
fourth teaspoon salt. Bake in thin sheets on buttered tins.

MRS. H. HERBERT KNOWLES

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Buns

Three heaping cups bread dough, cup sugar, one egg, half
cup butter and lard mixed, half cup milk, cinnamon, half
cup currants. Mix well. If too soft to shape, add flour.
Let raise till light. Mould in buns, and raise in pan till
very light. When nearly baked, wet tops with sugar and
milk.

MRS. EDWARD A. TUTTLE

❖ ❖ ❖
Chocolate Brownies

One cup sugar, half cup butter, two eggs, half cup flour,
two squares chocolate, cup chopped walnuts, vanilla.
Spread on shallow buttered pans. Crease in small squares
before cool.

MRS. FRANCIS JARVIS PATTEN

❖ ❖ ❖
Spanish Buns

Four eggs, pint sugar, cup butter, cup sweet milk, pint
and a half flour, two teaspoons baking powder, one

cloves, one cinnamon, grated nutmeg. Reserve the two whites for frosting. Bake in square tins.

MRS. FRANK CHURCHILL



Cookies

Cream a cup butter with one and a half cups sugar; three beaten eggs, cup seeded and chopped raisins and nuts, teaspoon soda in one and a half tablespoons hot water, teaspoon cinnamon in three and one-fourth cups flour, leaving a little flour in which to roll raisins and nuts. Drop from a spoon on buttered pan and bake slowly.

MRS. B. FRANKLIN HIBBARD.



Date Cookies

One cup sugar, two-thirds cup butter, large cup chopped dates, salt, half teaspoon vanilla, half teaspoon cassia, one egg. Beat all together. Add teaspoon soda, two cream tartar, in two cups flour and sift. Add lastly, half cup of milk (or water). Use sufficient flour to make a stiff dough.

MRS. FREDERICK NICHOLS, Boston, Mass.



Mrs. Lyon's New England Corn Bread

Cup flour, half cup yellow corn meal, cup milk, egg, three teaspoons baking powder, half cup sugar, sift flour and powder together, add the meal. Cream a teaspoon

butter with flour and meal, beaten egg, meal last. Bake about thirty minutes in hot oven.

MRS. JOHN LYTTLETON LYON

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Corn Cake

One cup corn meal, cup flour, two small teaspoons baking powder, half cup sugar, one egg, cup milk, tablespoon melted butter, salt. Add butter last.

EMMA G. BEVERIDGE (Mrs. Geo.), Brooklyn
Colony Eight

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Sugar Gingerbread

Two-thirds cup butter, two cups sugar, tablespoon ginger, two eggs, cup milk, three cups flour, two teaspoons baking powder. Spread on well buttered shallow pans.

MRS. THOMAS M. TAYLOR

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Soft Gingerbread

Half cup molasses, one-fourth cup sugar, one-fourth cup melted butter, half cup sour milk, half teaspoon "Cow Brand" soda, (if milk be very sour, use three-fourths teaspoon), well beaten egg, half teaspoon powdered ginger, half teaspoon cinnamon, cup flour, heaping teaspoon molasses. Pour molasses in mixing bowl, add sugar, melted butter, egg, stirring constantly. Dissolve soda in little cold water, adding the half cup sour milk; add this mixture part

at a time to molasses mixture. More stirring. Add flour, baking powder, ginger, cinnamon. Beat one hundred times. Pour into deep pie dish lined with buttered paper. It easily burns, so have pan and paper well buttered. Moderate oven twenty minutes.

MRS. BENJAMIN N. SCUDDER



Huckleberry Breakfast Cake

Two beaten eggs, cup milk, one-half teaspoon salt, five tablespoons melted butter, eight teaspoons sugar, two teaspoons baking powder, three cups flour, one and a half cups huckleberries. Mix well, pour into large square pan. Bake half an hour in hot oven. Do not *cut* the cake, but break it as served.

MRS. SARA T. KINNEY



Huckleberry Cakes

Pint sifted flour, two teaspoons baking powder, one-fourth cup butter, half cup sugar, one egg, yolk and white beaten separately, cup milk, cup huckleberries. Cream butter and sugar, add yolk, milk, flour, white of egg, berries. Bake in gem pans. If boiled two hours in a tightly closed pail makes nice pudding.

MRS. RICHARD P. HOLEMAN, Riverton, N. J.
Colony Fifteen

"Wing Farm" Breakfast Cake

Cream two eggs, and one-fourth cup sugar. Dissolve a tea spoon soda and one of salt in cup of sour milk, add one of sweet milk, one and two-thirds cup granulated corn meal, and one-third cup flour. Melt in a deep pan two tablespoons butter, using plenty on sides of pan. Pour in the batter, add a cup of cream; do not stir. Bake from twenty to thirty minutes. When cooked there should be a layer of custard through the cake.

E. MARGUERITE LINDLEY



New England Molasses Cake

Cup New Orleans molasses, cup sugar, cup cold water, half cup butter, three cups white flour, two eggs, salt. Dissolve teaspoon soda in the water. Add pinch cinnamon, cloves and nutmeg.

MRS. ALBERT S. NEWCOMB



Squash Cakes

Cup sifted squash, cup milk, two cups flour, egg, tablespoon sugar, tablespoon butter, two teaspoons baking powder, half teaspoon salt.

MRS. RICHARD P. HOLEMAN, Riverton, N. J.
Colony Fifteen



Rhode Island Johnny Cake

Heat in the oven in a mixing dish five minutes, cup white Indian meal and half teaspoon salt. Pour over boiling

water for a thick batter, small piece butter, teaspoon sugar, two tablespoon milk. Cover and let stand a while. Fry on griddle with plenty of fat of half butter and half lard. Drop by spoon fulls, pressing each cake flat with spoon. Just before turning, place a bit of butter in the centre of each cake. After turning it is well to set them to the back of the range as they need much cooking. Serve with syrup. They are excellent split and toasted, and served as cream toast.

GRACE PECKHAM MURRAY.



Ginger Cookies

Seven cups sifted flour, one sugar, one molasses, teaspoon soda, tablespoon vinegar, one egg, heaping tablespoon ginger. Put flour in mixing bowl, making a depression in the centre, turning ingredients into this hollowed space. Dissolve soda in little warm water, knead dough well, with hands. If too stiff, add little molasses. Roll *thin*, cut out, bake quickly in hot oven. A family recipe in use over fifty years.

MRS. HOMER IRVIN OSTROM.



Corn Fritters

Six grated ears corn, two eggs, beaten separately, tablespoon flour, two tablespoons milk, pinch baking powder salt and pepper.

MRS. JAMES E. BURNS.

Crullers

One tea cup sugar, one butter, one sweet milk, four eggs, nutmeg, flour to make sufficiently stiff to roll out.

EFFIE M. ROCKWELL.



Plunkets

Half pound butter, six eggs, half pound powdered sugar, twelve tablespoons corn starch, four tablespoons flour, teaspoon vanilla. Sift flour, powder and cornstarch together four times, add the eggs beaten light with the sugar and butter, vanilla. Bake in gem pans. These are excellent.

MRS. FRANCIS JARVIS PATTEN.



Keech Cake or Indian Meal Drop Cake

Scald cup white Indian meal, containing teaspoon sugar, one-fourth teaspoon salt, and boiling water to make a thick batter. Cool a little, add a well beaten egg, heaping teaspoon baking powder. Drop from spoon into boiling fat and fry brown or mould in balls. Cook thoroughly.

GRACE PECKHAM MURRAY.



Mrs. Lyon's New England Doughnuts

One cup sugar, tablespoon melted butter, two eggs, salt, nutmeg, cup milk, three and one-half cups flour, three teaspoons baking powder. If "Presto" flour is used, no bak-

ing powder is required. Flatten the dough with hands, do not use rolling pin, cut out with doughnut cutter.

MRS. JOHN LYTTLETON LYON.



New England Sour Milk Doughnuts

One cup sugar, half teaspoon salt, nutmeg, cup sour milk (not too old), teaspoon boiling lard. Break an egg into above ingredients. Use sufficient flour to easily handle, sift in a level teaspoon soda, and scant half teaspoon cream of tartar. Roll out. Cut half an inch thick.

MRS. WARREN L. GOSS, Rutherford, N. J.
Colony Six.



Blueberry Gems

One cup flour, salt, heaping teaspoon baking powder, tablespoon sugar, two tablespoons shortening, enough milk to make a batter, three-fourths cup blue berries, rolled in flour. This recipe makes eight gems.

FLORENCE FULLER SAUNDERS (Mrs. H. R.).



Oatmeal Gems

Two-thirds cup (Quaker Oats) oatmeal, filling cup nearly full with water, remain over night. In the morning beat an egg, add oatmeal, two-thirds cup sweet milk, tablespoon sugar (omit if preferred), butter, size of a large hickory nut, teaspoon salt, one and a half teaspoons baking

powder, sifted in flour enough to make little stiffer than griddle cakes. Bake in heated gem pans in hot oven.

MRS. DUANE H. CLEMENT.



Oatmeal Wafers

Two eggs, cup sugar, two tablespoons melted butter, heaping teaspoon baking powder in two and a half cups uncooked Quaker Oats. Drop with teaspoon on buttered tin and bake.

MRS. ROBERT T. MARSH.



Apple Muffins

One egg, cup milk, two and a half cups flour, three-fourths cup sugar, four finely sliced apples, two teaspoons baking powder, tablespoon butter. Apples should be added last.

MRS. LOVEY S. HOLDEN.



Mother's Muffins

Two eggs, two tablespoons sugar, two cups flour, cup milk, one and a half teaspoons baking powder, pinch salt. Bake a delicate brown in hot oven.

MRS. J. WILLIAM WATSON, Coronado, Col.
Colony Five



Corn Muffins

Cup and a half yellow meal, same of white flour, table-

spoon baking powder, cup sugar, half cup lard, two eggs, salt, vanilla. Mix with cold water.

MRS. DEARBORN J. ADAMS.



Breakfast Muffins

One egg, three tablespoons melted butter, tablespoon sugar, cup sweet milk, two teaspoons cream tartar, teaspoon soda, two cups flour.

MRS. B. FRANKLIN HIBBARD.



Bran Muffins

Mix two cups Dr. Johnson's Educator Bran, with scant cup flour, two teaspoons saleratus, salt. Add one-third cup molasses, cup milk. Pour into a well greased muffin tin. Bake forty-five minutes in moderate oven. *Excellent.*

MRS. FRANK M. SOULÉ, Montclair, N. J.
Colony Three



Twin Mountain Breakfast Muffins

Four level tablespoons butter, one-fourth cup sugar, an egg, cup of milk, two cups flour, three level teaspoons baking powder. Cream butter and sugar. add beaten egg, flour, milk, pinch of salt.

MRS. W. H. TAPPAN

Rich Jumbles

Two cups sugar, two cups butter, two eggs, three teaspoons baking powder, flour enough to roll out.

L. C. S.



Wee Wees

One-fourth pound butter, same of sugar, two eggs. Beat butter to a cream, gradually beating in the sugar, then eggs, beaten separately. Bake twenty minutes in Laplander pans.

MRS. WILLIAM E. FULLER, West Union, Iowa



Ginger Snaps

Half pint molasses, half cup butter, after being melted, tea spoon soda, dissolved in little warm water. Teaspoon ground ginger, salt. Leave on ice all night. Roll thin, cut out and bake.

MRS. ISADORE A. CAMERON



Scotch Macaroons

Cup of sugar, two eggs, even tablespoon butter, two cups oatmeal or rolled oats, teaspoon baking powder, one-fourth teaspoon each of salt and almond extract, half cup chopped peanuts. Stir well, drop from a teaspoon, about two inches apart on a buttered tin. Bake fifteen minutes in slow oven. If nuts are not desired, use half cup more oats. This formula makes about fifty cakes.

MRS. WILLIAM M. WHITNEY, Brooklyn
Colony Eight

Soft Waffles

Quart flour, teaspoon salt, two and a half teaspoons baking powder, tablespoon melted butter, two eggs, one and a half pints milk. Mix till a soft batter drops from spoon. Have waffle irons hot and well greased each time. Fill iron two-thirds full. Close it, when brown turn on other side.

FLORENCE GUERNSEY



Egg Rolls

Two eggs, two cups flour, two cups sweet milk, small piece butter. Beat well. Bake in roll pan in quick oven.

MRS. ISADORE A. CAMERON, Augusta, Maine.



Sand Tarts

One and a half pounds butter, two pounds sugar, three pounds flour, an egg. Mix like cookies. Roll thin. Brush with white of egg, sugar and cinnamon. Cut out diamond shape and in each, place three blanched almonds.

MRS. THEODORE F. McDONALD



Jumbles

One cup sugar, half cup butter, half cup milk, teaspoon baking powder, one egg. Sufficient flour to roll out.

MRS. WILLIAM WILSON CROSSLEY

Grandmother's Cooking



A pinch of this and a handful of that,
Our grandmother's old time cooking :
With each receipt in her mind quite "pat,"
A guess without e'er looking.

But now no kitchen is quite complete
Without good scales and measures,
And grains and ounces must suit receipt,
While patent pans are treasures.

A new broom splint was her only test
Of a baking loaf's condition ;
Thermometers, clocks, she would think a jest
Unknown to a cook's commission.

And yet, notwithstanding our new-day lore,
Our hygiene and invention,
No skill can equal that of yore,
With no set rules to mention.

We sigh for a taste of a vanished bliss,
As with longing eyes we're looking—
A handful of that and a pinch of this,
Dear grandmother's old time cooking.

DESSERTS, my friends, do a mission fulfill,
They add to the dinner, and also the bill

Desserts

Baked Custard

One cup milk, one rounded tablespoon sugar, one egg. If milk has been in ice chest, it is better to warm on the range. Stir in the sugar to dissolve while eggs are beaten with Dover beater, yolks and whites together. When eggs are well beaten stir in, add grated nutmeg, or a flavoring. The old New England way was nutmeg. These proportions may be multiplied at pleasure. *Custard* may also be baked in cups set in a pan of warm water, which bakes more evenly and does not whey as easily. To use condensed milk is not New England, but quite as good. Pour little condensed milk in a dish adding sugar to give desired sweetness. Measure and use one beaten egg for each cupful, flavor. Bake according to directions above.

MRS. D. O. WICKHAM
Cleveland, Ohio



Floating Islands

Put one quart milk in double boiler. After beating whites four eggs very light, drop by spoonfuls into the boiling

milk, then dip out and place on a dish. Stir into the boiling milk one cup granulated sugar, little salt, yolks four eggs beaten. Cook till thick as cream, when cool add flavoring. Place in a dish with beaten whites on top. (If desired thicker, add teaspoon cornstarch.)

MRS. BENJAMIN A. JACKSON



Fruit Sponge

Dissolve instantly one envelope minute gelatine in one cup boiling water. Add cup sugar and sufficient raspberry, strawberry, or any rich fruit juice to make one pint liquid. When beginning to jelly, beat in the whipped whites two eggs. Pour in a mould, place on ice. Serve with whipped cream.

MRS. ELIAS J. PATTISON, Boston, Mass.



Chocolate Blanc Mange

One quart milk, one-third package gelatine, four squares Baker's chocolate, cup sugar, two teaspoons vanilla. Soak gelatine in milk fifteen minutes. Melt chocolate in a bowl set in tea kettle till perfectly soft. Pour milk and gelatine in double boiler. When hot add chocolate and sugar. Cook till blended. Strain, add vanilla. Pour in mould. Make day before using. Serve with whipped cream.

MRS. SAMUEL B. GOODALE

Orange Float

Mix one quart water, juice and pulp two lemons, one cup sugar, heat sufficiently to dissolve sugar. Strain, bring to boil. Add four tablespoons cornstarch mixed with little cold water, stir and boil fifteen minutes. When cold, pour it over five oranges, cut in pieces. Over the top spread beaten whites three eggs, sweetened with three tablespoons sugar and vanilla flavoring. Serve with cream.

MRS. RICHARD HENRY GREENE



Pineapple Cream

Heaping dessertspoon gelatine (Knox, if possible), soaked in three-fourths cup cold water thirty minutes. Put to boil with a scant half cup granulated sugar and small cup apple juice. Let come to a boil, add full cup chopped pineapple, and juice half a lemon. When begins to jelly, add half pint whipped cream. Place on ice. Serve very cold.

MRS. WILLIAM E. FULLER



Nut Whips with Custard

Nut Whips. Cup fine sugar, two eggs, half cup chopped walnut meats. Beat the two whites very stiff, carefully stir in sugar and nuts. Drop by spoonfulls on greased pan. Brown in slow oven, add the custard and whipped cream on top.

Custard. Two cups milk, yolks two eggs, four table-

spoons sugar, half teaspoon vanilla, pinch salt. Scald milk, beat sugar, salt and yolks, pour in gradually the milk, stirring constantly. Cook in double boiler till thickens. Strain, add vanilla when chilled. May be served in fancy dish or in tall glasses.

MRS. RICHARD HENRY GREENE



Strawberry Cream

Soak an hour two tablespoons gelatine in five tablespoons boiling water, and stir until dissolved. Add six tablespoons sugar, half pint crushed strawberries, three tablespoons orange juice. Beat well and cool. Add beaten whites three eggs and half pint whipped cream. Line a mould with ripe strawberries, pour in the mixture and leave on ice till firm. Serve with whipped cream.

MRS. SARAH E. BOURNE



Apple Cream

Boil twelve tart apples till tender, pare and press through a sieve. Add cup of sugar, and fold in the well beaten whites of two eggs. Beat thoroughly until frosty and heap in a glass dish. Garnish with cherries and serve cold.

MRS. HENRY C. BUNKER, San Francisco, Cal.
Colony Ten



Go Peep Eggs

Cut slices of sponge cake, half an inch thick, and three inches square. Strain the syrup from a can of apricots or

peaches, and bring to the boiling point, adding sugar to taste. Immerse the apricots two minutes, drain, place two halves of the fruit on each piece of cake. Sweeten stiffly whipped cream, flavor and pour around the apricots, thus imitating the white and yolk of an egg.

MRS. HENRY C. BUNKER, San Francisco, Cal.

Colony Ten



Egg Chocolate

Grate two squares Baker's chocolate, teaspoon cornstarch, salt, sugar to taste, water. Stir in double boiler till smooth. Add pint boiling water, pint boiling milk. Cook fifteen minutes. Remove from fire and beat in an egg, half teaspoon vanilla.

BETH KERLEY



Strawberry Puff

Box strawberries, cup sugar, whites two eggs. Mash and drain berries. Beat whites to a froth, add sugar and berries, beating one hour. It will repay you. Fill a glass dish, serve with cream. Other fruit may be used. It can also be spread on small round sponge cakes.

MRS. RUBY JEWELL CORNELL, San Diego, Cal.

Colony Five



Cream Puffs

One cup boiling water, half cup butter, one heaping cup

flour, soda. Melt butter in water, add flour, cook till smooth. Remove from fire, add four beaten eggs, one at a time. When cool drop on a buttered tin and cook slowly forty minutes.

Filling

Three-fourths pint milk, two beaten eggs, cup sugar, dessertspoon corn starch. Heat milk and add to mixture. Fill the puffs.

MRS. MALCOLM MCLEAN



Mocha Tart

Beat till very light yolks four eggs, cup sugar, one large tablespoon Mocha extract (Crosse & Blackwells). Add cup flour, beaten whites four eggs, with the second cup flour, into which has been sifted two teaspoons baking powder. Bake in jelly tins. This recipe makes three layers.

Whip half pint cream, add one dessertspoon extract Mocha. Spread thickly between layers, while the top may be iced or plain. This should be served when freshly baked and proves a most tempting dessert.

MRS. EUGENE CLARKE



Spanish Cream

One-third box gelatine dissolved in little cold milk. Make a boiled custard with the yolks two eggs and three-fourths cup sugar and one pint milk. Pour custard in the gelatine. When thickened add whites of two eggs beaten stiff. Pour in a mould and leave till following day or till cold. A nice dessert.

MRS. E. W. PEET

Prune Mould

Remove pits, cut in small pieces, and cook till tender, one pound prunes, add one cup sugar, juice one lemon, one-half cup sherry, one-half box gelatine, dissolved in one-half cup water. Pour in mould. Serve with whipped cream.

MRS. ROBERT T. MARSH



Boston Bavarian Cream

One-fourth box gelatine, one-fourth cup cold water, one pint cream, one-third cup sugar, one teaspoon vanilla (two tablespoons grated chocolate). Soak gelatine in cold water till soft. Chill and whip the cream till there is three pints of whip. Boil the rest of the cream, or if all is whipped use a cup of milk to boil, with the sugar. When boiling add the gelatine stirring till dissolved. Strain into granite pan, add vanilla or lemon and half glass wine. Or, flavor with two tablespoons chocolate, or a fourth of a cup strong coffee. Place pan in ice water, stirring occasionally. When mixture is cold and begins to thicken, stir lightly in the whipped cream. When nearly stiff enough to drop, pour into moulds. This cream may be moulded in small cups, and place in bottom each cup an apricot, peach, quarter of an orange, small cherries or candied plum, before filling with cream. Or line a bowl with strawberries and fill with cream. This is called Strawberry Charlotte. Red bananas sliced may also be used.

MRS. RICHARD HENRY GREENE

OH, what are the prizes, we perish to win,
To the first little shiner, we caught with a pin
O. W. HOLMES

F i s h

Creamed Finnan Haddie

Boil thirty minutes a smoked finnan haddie. Remove bones, flake out white meat. Make a cream sauce of butter, flour and milk, quantity to suit size of fish, adding finely chopped green pepper and chopped onion. Salt and pepper. Serve on toast. Specially good for chafing dish.

MRS. ROBERT T. MARSH

Scalloped Clams



Prepare a quart of clams by separating soft part from hard, removing black from soft part and chop the hard portion fine. Pound fine eight or nine common crackers. Butter a two quart pudding dish, place a layer of cracker crumbs, then layer of clams, season with salt, paprika and nutmeg. Then more crackers, etc., till dish is full, having cracker on top. Pour over half cup clam water, with two tablespoons cream, well seasoned. Dot liberally with butter. Bake about an hour.

MRS. M. B. ADAMS

Lobster à la Newburg

Meat of one boiled lobster cut in dice. Put piece of butter size of an egg in hot chafing dish, thicken with spoon and a half flour, do not allow it to brown. Stir in gradually tea cup sweet cream, not allowing it to curdle. Remove from fire and mix with yolks two well beaten eggs. Add pinch red pepper and one of black. Just before serving add a wine glass sherry. A half wine glass brandy improves it.

FLORENCE GUERNSEY

Crab Meat

Put a good size piece butter in chafing dish with cup cream, or rich milk and a pound flaked crab meat, salt and pepper. Remove seeds and tough white part from two green peppers and chop fine. Cook fully ten minutes. Just before serving dust in little paprika and serve at once on thin slices nicely toasted bread.

ANNIE H. EMERSON (Mrs. Henry)

Lobster Chops

Two cups boiled lobster meat, cup cream, tablespoon flour, two tablespoons butter, half tablespoon salt, yolks two hard boiled eggs, tablespoon chopped parsley, tablespoon sifted crumbs, three eggs, speck cayenne, quarter grated nutmeg. Cut lobster in dice. Blend butter and flour in saucepan, but *do not brown*, add slowly cup hot cream, stirring till

smooth. Remove from fire, add the seasonings, parsley, chopped yolks, mashed well, and last, the lobster. Spread mixture on platter to cool two hours. When chilled mould into form of chops, pointed at one end. Dip a chop first in sifted bread crumbs, then in the three beaten eggs, and again in the crumbs. Let chops remain an hour on ice to become firm. Have ready a kettle of deep fat, and when it will brown a piece of bread in forty seconds, it is ready for chops to be immersed. Place them in a wire frying basket and fry till a golden brown. Drain on brown paper in front of oven. Garnish with parsley and lemon. Serve with tartar sauce.

MRS. CHANDLER SMITH



Broiled Oysters

Have ready a bowl of seasoned cracker crumbs and a bowl of melted butter, which latter keep in a pan hot water. Take up each oyster on a silver fork through the tough muscle, and drop *first* in butter, then roll in crumbs. Cook on a wire broiler until juices flow and oyster slightly brown, turning frequently. Garnish with parsley and lemon quarters. Serve on hot buttered toast.

MRS. FRANCIS JARVIS PATTEN



Oyster Pie

Line porcelain dish with mashed potato, brush with white of egg, and brown in oven. Remove. Make a stew of two dozen oyster, one-half pint milk, butter, salt, pepper,

thicken with flour. Pour this mixture in potato lined dish. Cook. Sprinkle chopped parsley on top.

H. C. B.



Fish Turbot

Steam or bake a white fish, remove bones and skin, sprinkle with pepper and salt. Make a sauce of one quart milk, one fourth pound flour, bunch chopped parsley, three slices chopped onion. Put this over the fire and stir till creamy. Beat in half pound broken butter and two eggs. Put in baking dish layer of fish and one of sauce, etc. Cracker crumbs on top. Bake half an hour.

MRS. SARAH E. BOURNE



Kedjeree

Take any variety of cooked fish (can salmon is very nice) flake, being careful to leave no bones. Boil four eggs hard, chop fine. Boil a cup of rice twenty minutes, add four ounces fresh butter, salt and cayenne. Beat all together, serving hot. A little chutney sauce is very nice with it as a relish.

MARY N. PUTNAM. (Mrs. Erastus G.)



Salmon on Toast

Shred cold boiled salmon. Heat a cup butter, half cup cream, tea spoon chopped parsley, pinch mace, pepper, salt and fish. Pour over buttered toast.

MRS. HENRY C. BUNKER, San Francisco, Cal.
Colony Ten

Fish Sauce

Three tablespoons butter, melt one. One tablespoon chopped parsley, juice half a lemon. Mix and stir until like cream. Place on ice until needed.

MRS. JAMES E. BURNS



Codfish Balls

Cover with cold water over night a half pound piece cod-fish. Pare eight potatoes, drain the fish, place the potatoes in a sauce pan, cover with fresh water and cook twenty-five to thirty minutes or till potatoes are done (knife test). Always have a little more potato than fish. Drain off water, mash fish and potatoes together with iron potato masher till *thoroughly* mixed. Add yolks three eggs, and beat well into mixture till it looks light. Add a *little milk, less than half a cup if fish seems too dry*. Set on range shelf, while the hot lard is brought to a boil. When ready to fry, take large spoon full of the fluffy mass, toss it over both ways with spoon to shape it in an oval, egg-like piece, then drop in the smoking lard. When nearly cooked, fish ball rises to top. When the desired shade of brown is obtained remove from pan and place on paper in open oven to drain and keep hot until served. This recipe makes a delicious, crispy, flaky codfish ball. The secret is in the beating.

MARGUERITE T. DOANE



Clam Pie

Chop forty clams and two small onions, half green pepper.

Boil four medium potatoes, cut fine and add to the above. Thicken with two tablespoons flour, one butter and cook all together. Make a biscuit crust, line a deep dish and fill. Spread over a top crust. When brown, pie is baked.

FLORENCE GUERNSEY



Fish and Macaroni Scallop

Place in layers in buttered baking dish, equal parts of cold cooked fish and cold boiled macaroni, cut fine. To one pint of the mixture add one cup tomato sauce. Fry teaspoon minced onion in one tablespoon butter, even tablespoon flour, one cup stewed tomatoes, salt and pepper. Strain this over the fish, cover with three-fourths cup cracker crumbs, moistened in melted butter. Bake till crumbs are brown.

MRS. THOMAS M. TAYLOR



Broiled Shad

Split fish in half, cleanse in cold water, wiping with dry cloth. Thoroughly grease the broiler with butter. If shad is large, broil thirty-five minutes, turning at intervals to prevent scorching. Carefully remove the fish from broiler using a knife. Place in the oven in a fish pan, baking fifteen minutes. Season with salt, pepper, butter, garnish with parsley.

KATHARINE C. K.

I WISH I were her tea cup
When choice Pekoe she sips,
To feel her dainty fingers
And touch her cherry lips.
I would I were her saucer,
(To hold her cup—a boon!)
But most of all, I wish I were,
Her little silver spoon

Ices, Cream, Punches

Orange Ice Cream

Quart cream, half cup sugar, juice two sweet oranges, grated rind of one orange, beaten yolks four eggs. Scald, cool and freeze. Fill orange shells, replace the caps, and pack in ice two hours.

MRS. CHANDLER SMITH



Lemon Sherbert

Boil one lemon rind in a quart milk with pound sugar. When cool, half freeze. Have ready the juice five lemons, half pint sugar, whites three eggs, beaten stiff. Add mixture to freezer and freeze hard.

MRS. REUBEN W. ROSS



Fruit Punch

One quart mineral water, cup strong tea, cup cold water, pint strawberry syrup (this may be omitted). Juice six

lemons, juice six oranges, can shredded pineapple, cup Maraschino cherries, two and one-fourth cups sugar. Cook sugar and water to a syrup, and while hot, add ingredients except mineral water and cherries. Strain, when cold add mineral water and cherries. Have a large piece of ice in the bowl, pour over the punch. Water may be added if desired.

MRS. J. WOOLSEY SHEPARD



Ice Cream without Eggs

Quart milk, small cup sugar, two small tablespoons flour. Cook in double boiler, two or three hours. When cool add cup whipped cream, flavoring. Freeze.

MRS. WILLIAM J. SAGEMAN



Roman Punch

Gallon water, grated rind and juice six lemons, juice six oranges, quart Jamaica rum, pint each brandy, sherry, maderia, quart champagne. Sweeten to taste. Freeze. This formula will serve for fifty persons. A famous recipe.

"BY ONE WHO KNOWS"

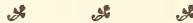


Café Parfait

Pint whipped cream, three-fourths cup sugar, tablespoon gelatine, dissolved, cup coffee, tablespoon vanilla. Whip the cream, add ingredients and heat thoroughly. Pour

into ice cream freezer and leave packed in ice and salt three hours.

COLONY TWO, Buffalo, N. Y.



Bisque Tortoni

In three-fourths cup water boil three-fourths cup sugar till it "hairs," add three well beaten eggs. Beat till cool. Add one pint whipped cream and twelve dried and powdered macaroons. Coffee may be used instead of water. Pour in a mousse mould, pack in ice and salt. Freeze three or four hours.

MRS. WILLIAM J. SAGEMAN



Coffee Ice Cream

Simmer two tablespoons coffee in boiling water. To a quart of boiling cream add a cup and a half sugar. Beat three eggs, add to the cream, and return to fire, almost boil. Strain coffee through fine linen, add to the mixture and when cold, freeze.

MRS. RICHARD HENRY GREENE



Bon Glacé

Squeeze the juice from a can of strawberries, add quart water, juice two lemons, sweeten to taste. Half freeze. Add beaten whites three eggs, return to freezer. Serve in tall straight glasses, with whipped cream on top, delicately flavored with vanilla.

MRS. THEODORE F. McDONALD

White grapes for the table to-morrow may be easily frosted. Cut the clusters in convenient size for serving. Brush grapes well with white of an egg. Sprinkle with granulated sugar. Serve on grape leaves or as a border to other fruit in centre, or grapes in centre surrounded by peaches.

MRS. FRANCIS JARVIS PATTEN

Colonial Punch

One quart Maderia, pint brandy, two quarts champagne, two sherry glasses Jamaica rum, pint port wine. Peel and slice eight sweet oranges, remove seeds, juice six lemons. Mix ingredients, except champagne. Sweeten to taste. Keep in a covered jar in cool place five days. Strain, pour into punch bowl, add ice forty-five minutes before serving. Immediately before using add champagne. This recipe dates back to 1776, and was used by our ancestors.

"BY ONE WHO KNOWS"

Birthday Punch

One cup grated pineapple. Mix a pound of sugar and cup water, cup Ceylon tea, juice six lemons, juice six oranges, bottle raspberry shrub. Cut orange and lemon skins in rings and place in punch bowl. Add broken ice and ingredients. Just before serving add quart Appollinaries. This formula makes six quarts, sufficient for fifty people.

MRS. FRANCIS JARVIS PATTEN

Egg Nogg

Two gallons cream, twelve eggs, one and a half pounds granulated sugar, quart best brandy. Beat yolks and whites separately. Cook yolks with the sugar and brandy, add cream, then whites.

MRS. W. W. ANDREWS, Cincinnati, Ohio



Raspberry Shrub

Place four quarts red raspberries in a crock, covering with good cider vinegar. Stand over night. In the morning, squeeze as for jelly. To each pint juice add one pound sugar. Bring to a boil, skim, and pour into bottles.

MRS. A. H. KEITH, Pittsburgh, Pa.



Fruit Cocktail

Cut five balls of ripe watermelon as large as a walnut shell, put in a glass, braise mint over them to render juicy, scattering a few bits over the balls.

HELEN M. HOAGLAND (Mrs. Edgar M.)



Egg Lemonade

Egg lemonade is highly recommended as a "pick me up" when one is tired. Allow a raw egg and half a lemon for each glass, whip the eggs, add a portion of lemon and water and again beat, add remainder of lemonade and strain. Very palatable made with Appollinaries.

MRS. CHANDLER SMITH

Maple Mousse

Small cup maple syrup, three eggs, pint cream, stir yolks with syrup three minutes over the fire till it resembles molasses candy. When cold, add beaten whites and pint whipped cream. Freeze five minutes. Turn into melon mould. Pack in ice and salt three hours. *Fine.*

MRS. RICHARD HENRY GREENE



Elder Blossom Wine

Boil in a large kettle three gallons water add nine pounds sugar, and boil, add beaten white one egg, skim and remove from fire. Remove stems and *pack* one quart elder blossoms in a quart measure, stirring with mixture in kettle, but do *not boil*; when cold, add juice three lemons, one yeast cake dissolved. Pour all into large earthen jar, stirring daily for six days. Strain, pour into a keg, adding three pounds raisins. Let this stand until December, strain carefully and bottle for use.

BESSIE McDONALD (Mrs. Theodore. F.)



Whipped Eggs and Wine for Invalids

Beat yolk and whip white one egg. Mix the yolk with two tablespoons sugar, and two of sherry. Gradually stir in the white and serve in tall, delicate glasses.

MRS. BENJAMIN A. JACKSON

Queen Charlotte

Handful cracked ice in goblet, teaspoon raspberry syrup,
bottle lemon soda.

H. C. P.



Dandelion Wine

Three quarts dandelion blossoms, four quarts boiling water.
Stand over night. Strain, add peel one lemon, three
pounds white sugar, boil ten minutes. Cut in small pieces
the pulp of one lemon and one orange, place in a jar
pouring over the liquid. When cold add one cup yeast,
let stand two days, strain, pour in an earthen jug and keep
two months in a cool place. Bottle the mixture adding
three raisins to each bottle.

MRS. ANNETTE L. PLACE



Oatmeal Water for Children and Invalids

Mix tablespoon crushed oats with milk, adding sufficient
milk to measure a quart. Boil, then simmer fifteen minutes.
Strain, add sugar, chill. Also excellent served hot.

MRS. LEWIS LELAND PIERCE



Raspberry Vinegar

To each quart raspberries use one quart vinegar. Pour
vinegar over berries and stand forty-eight hours. Strain
through jelly bag, but do not squeeze; let drip as long as
possible. To each pint juice add one pound granulated

sugar. Boil five minutes from time it begins to boil hard. Bottle while hot. Cooling beverage in warm weather.

MRS. HENRY B. SHUTE

* * *

Sunflower Seed

Boil half a pound dried and ground sunflower seed in quart cold water; simmer down to one pint. Strain through a cloth. Replace on range adding pound loaf sugar, when dissolved and liquid boils, remove from fire; pour in pint Jamaica rum. Do not return to fire. Bottle while hot. Small wine glass before meals.

JULIA P. HULL

* * *

Beef Tea for Invalids

One pound lean beef chopped fine. Stand an hour in pint cold water. Place over the fire and slowly come to a boil. Simmer half an hour. Strain, salt and pepper.

MRS. BENJAMIN A. JACKSON

PETER PIPER Picked a
Peck of Pickled Peppers

Pickles

Mixed Pickle

Cut in small pieces twelve green cucumbers. Slice fine one large solid head of cabbage. Sprinkle these with salt and let stand over night. One and a half green peppers, six medium onions chopped fine, soak separately in salt and water all night. In the morning drain well. Place in a kettle a layer of pickles and a layer of seasoning made of one ounce white mustard seed, one ounce celery seed, one-half ounce tumeric powder, *mix smooth with vinegar one-fourth pound mustard*, one and one-fourth pounds brown sugar. Cover well with vinegar. Boil exactly thirty minutes. Pack in glass fruit jars.

MRS. ALBERT S. NEWCOMB



Picalilli

Chop fine one peck green tomatoes, add one cup salt, let stand over night. In the morning, drain, add six onions, six green peppers, six stalks celery chopped fine, two cups sugar, two tablespoons ground mustard seed, one

tablespoon pepper, one tablespoon cinnamon. Cover with good vinegar and simmer two hours.

BETH KERLEY



Spiced Green Tomatoes

Seven pounds green sliced tomatoes, three pounds brown sugar, one pint vinegar, one-half ounce ground cinnamon one-fourth ounce ground cloves. Cook till tender.

MRS. HENRY B. SHUTE



Sweet Tomato Pickle

Peck green tomatoes, six onions, four peppers cut thin, cup salt. Stand twelve hours. Strain. Two quarts onions, two pounds sugar, two ounces stick cinnamon, tablespoon cloves. Stew all together till soft. If spices are used omit peppers.

MRS. SARAH E. BOURNE



Chili Sauce

Peel and slice eight pounds ripe tomatoes, four pounds sugar, half-ounce each of cloves, cinnamon, allspice and mace. Boil one hour, when cold add pint vinegar. Seal in jars. Never before been published.

MRS. HOMER IRVIN OSTROM



Pickled Peaches and Plums

Seven pounds of fruit (either), three sugar, pint vinegar,

ounce mace, half ounce cloves, ounce cinnamon. Boil and pour over the fruit. Repeat this process three times each week every other week for a month. If fruit is hard boil a while. Put spices in a bag. When cooked cover tightly.

MRS. L. FRANK BARRY

❖ ❖ ❖
Cold Catsup

Chop and drain half peck ripe tomatoes, chop, one head celery, two green peppers, two red sweet peppers, six small onions, a large root of horse radish, add one-fourth cup salt, cup sugar, one-half cup mustard seed, one-fourth teaspoon red pepper, a teaspoon each ground cloves, mace and cinnamon, and one quart best cider vinegar. Mix ingredients, bottle in pint glass jars.

MRS. GEORGE SANFORD ANDREWS

❖ ❖ ❖
Tomato Catsup

Peck ripe tomatoes, eight green peppers, quart onions, two quarts vinegar, four pounds brown sugar, two teaspoons ground cloves, two allspice, same of cinnamon, three ounces mustard seed, six tablespoons salt. Peel tomatoes and chop fine, also onions and peppers. Mix well, strain. Recipe of an old Wareham (Mass.), family.

MRS. FRANCIS JARVIS PATTEN

❖ ❖ ❖
French Mustard

Three tablespoons mustard, one granulated sugar. Beat in an egg till smooth. Add half tea cup vinegar, little at

a time. Cool five minutes, stirring constantly. Add tablespoon olive oil, drop by drop. Will keep for months.

B.



Chow Chow

Half peck green tomatoes, twelve medium sized cucumbers, pared, two quarts small cucumbers left whole, two quarts small onions left whole, two large cauliflowers, two small heads cabbage, chopped not too fine, six good sized green peppers, four red peppers. Let this mixture remain in weak brine over night, about a gallon of water to a pint of salt. Place onions in brine in separate dish. Scald in same brine in morning. Drain, adding one gallon vinegar, three tea cups brown sugar. Pour into a large kettle and scald. Make paste of half pound yellow mustard, one cup flour, half cup tumeric wet with cold vinegar, cook the paste. Mix all together, stir well and boil. Bottle.

SARA A. PALMER



Pickled Pepper Hash

Chop twelve green peppers, twelve red, eight onions. Stand in boiling water five minutes. Drain. Pour over hot water, stand fifteen minutes. Drain. Heat and pour over the peppers and remain fifteen minutes. Add cup sugar, tablespoon salt, pint and a half vinegar. Mix thoroughly and seal in jars. Excellent for sandwich filling or relish.

MRS. THEODORE F. McDONALD

Indian Chutney

Two quarts tart apples, two of green tomatoes, one pound raisins, small onion, three cups brown sugar, three cups vinegar, two cups lemon juice, half cup salt, teaspoon cayenne, ounce ginger. Pare, core, and chop the apples, chop tomatoes and onion; stone raisins. Mix apples, tomatoes, raisins and onion with the other ingredients, place in earthen jar over night. In the morning place jar in a kettle of cold water and allow water to heat slowly, stirring occasionally. Seal in preserve jars.

MRS. MINTON DYKE CLARK



Bordeaux Sauce

Slice fine four quarts cabbage, six green tomatoes, three red peppers and six white onions. Two ounces white mustard seed, half ounce celery seed, half ounce tumeric powder, gill salt, two quarts vinegar, two pounds brown sugar. Mix ingredients. Boil twenty minutes.

MRS. JOHN TENNANT VAN SICKLE

SOMEWHERE in life's feast a course of
the humble pie comes in

W. D. HOWELLS

Pie

Pie Plant (Rhubarb) Pie

One pint pie plant chopped fine, add boiling water and strain. Add one coffee cup sugar in which has been mixed one level tablespoon flour. Stir in the beaten yolks two eggs, grated rind one-half lemon, piece butter size of an egg. Bake in pastry shell and cover with beaten whites of the two eggs, made very stiff with powdered sugar. Before placing in oven to brown, sprinkle lightly with granulated sugar. Old and tried recipe.

SARA A. PALMER



Pumpkin Pie

One cup pumpkin, one cup sugar, pinch salt, one teaspoon melted butter, one-half teaspoon cinnamon, one-half teaspoon ginger, four tablespoons milk, three tablespoons brandy, three eggs beaten separately.

MRS. JAMES E. BURNS



Elderberry Pie

Two large cups elderberries, heaping cup raisins, half cup currants, cup sugar, two tablespoons brandy or vinegar,

grated rind one orange. Cover berries with cold water, cooking ten minutes, add ingredients, dredging with flour. This formula makes two pies.

MRS. M. S. AYERS

❖ ❖ ❖

Orange Pie

Grated rind and juice one large, sweet orange and one lemon. Cream half cup butter and two cups powdered sugar, beating till very light. Beaten yolks three eggs, *beat again*. Add juice and rind of the fruit. *Beat*. Beat three whites of eggs, add to the mixture and *beat*. Have ready deep pie plate lined with rich pastry, making a firm border around edge. Fill with mixture. Bake a delicate brown. Makes one large pie which will please the most exacting epicure.

MRS. EUGENE CLARKE

❖ ❖ ❖

Lemon Pie

Two eggs, one cup sugar, one cup milk, two heaping tablespoons flour, juice and rind one lemon, pinch salt. Beat the yolks, add half the sugar, then the remaining half, lemon juice and rind, flour, and lastly a cup milk. Beat the whites and salt stiff, add this to the mixture, stirring thoroughly. Line a pie plate with rich crust, pour in the mixture and bake.

LILLIAN GILBERT FISH

❖ ❖ ❖

Eva's Butternut Pie

Two eggs, three tablespoons sugar, one and a half cups

milk, one cup finely chopped butternut meats, one-eighth teaspoon salt. Beat eggs slightly, add sugar, milk, salt and butternut meats. Line a plate with pastry, forming fluted rim around edge. Bake in quick oven at first to set the pastry, afterwards decrease the heat.

MRS. CHARLES E. QUIMBY

❖ ❖ ❖
Cheese Cake Pie

One cup cottage cheese, one cup sugar, juice two lemons, two eggs, six tablespoons milk, one teaspoon flour. Beat the eggs light, don't separate. Add sugar, beat well, add milk and flour, then lemon. Sprinkle top with cinnamon. Bake slowly.

MRS. JAMES E. BURNS

❖ ❖ ❖
Grandmother's Cream Pie

One quart rich cream, two eggs, two small tablespoons flour, large pinch salt, one-fourth grated nutmeg, sugar to taste, about three-fourths cup. Beat eggs, add flour, then cream and seasoning. Line a deep pie plate with pastry. No upper crust. Bake in slow, even oven about one hour, or until pretty well set. Fine with Christmas dinner.

MRS. A. H. KEITH, Pittsburgh, Pa.

Colony Seven

❖ ❖ ❖
Cranberry Tarts

Quart of flour and pound of butter, mixed lightly with a



silver knife. Use as little cold water as possible, and handle lightly when rolling. Roll upper crust but once. Cut strips of the pastry half an inch wide, crossing neatly over the top, like lattice work. Bake in quick oven. When cold fill.

Filling

Quart of cranberries cooked in a cup of water, strain through a fine sieve, using a wooden spoon to press. While juice is hot, stir in two cups sugar and cook ten minutes. Cool. Make the day before using. This may be kept indefinitely by sealing in tumblers.

MRS. FRANCIS JARVIS PATTEN.



Practical Recipe for Pie Crust

For one pie only. One and a half cups flour before sifted, using ordinary coffee cups. One-half cup lard, one tablespoon butter, one-fourth cup ice water, one-fourth teaspoon baking powder, salt. Keep ingredients very cold and handle little. Practical recipe for pie crust, always good if followed exactly.

MRS. G. M. S.



Mince Meat

Four pounds lean beef, two pounds beef suet, Baldwin apples, three pounds sugar, two cups molasses, two quarts cider, four pounds seedless raisins, three pounds currants, half pound finely cut citron, quart best brandy, tablespoon

each of cinnamon, mace and cloves, two grated nutmegs, six tablespoons salt. Cover meat and suet with boiling water, cooking till tender. Cool in the same liquid. Chop the meat and suet fine, adding twice the amount of chopped apples. Add sugar, molasses, cider, raisins, currants, citron, suet and stock. (The stock reduced to one and a half cups.) Heat ingredients, stirring occasionally, for two hours. Add brandy and spices last.

MRS. WILLIAM H. CHANEY, Washington, D. C.
Colony Four.



Banbury Turnovers

Seed and chop one cup raisins, teaspoon finely cut citron, cup of sugar, a beaten egg, one rolled cracker, juice and rind one lemon. Cut rich pastry in circles, placing a spoonful of the mixture in centre of each. Fold over, moistening half way around with cold water, pressing edges firmly together. Place in a baking tin, wet with milk, in which a little sugar has been dissolved. Bake a delicate brown.

MRS. WILLIAM BEAUMONT PUTNEY



Orange Filling for Tarts or Turnovers

Four eggs, juice two oranges, one-fourth pound butter, pound granulated sugar, teaspoon lemon extract, tablespoon vanilla. *Delicious.*

MRS. FRANK M. JAQUA

Mother's Blackberry Pot Pie

Place quart berries, one and a half cups sugar, quart water into a kettle and boil ten minutes. Drop dumplings in from a large spoon.

Dumplings

Two and a half cups flour, three teaspoons baking powder, half teaspoon salt, sift all together. Rub half teaspoon butter through the sifted flour. Moisten with one cup water and one cup milk. Mix together and drop carefully with a spoon into the boiling berries. Boil twenty-five minutes and serve.

MRS. LOUIS L. TODD

N OW good Digestion
Wait on Appetite

Preserves

Currant Jelly

To four quarts currants on their stems, add quart boiling water. Boil half an hour, strain. Allow a pound sugar to one pint juice. Boil juice slowly fifteen minutes; gradually stir in sugar, being careful *not* to boil *after* sugar is added. When thoroughly dissolved, skim, remove from fire. Jelly by this formula makes *twice* the quantity, using same amount of currants, as in other recipes and better jelly.

MRS. JOHN TENNANT VAN SICKLE



Rhubarb Conserve

Four pounds rhubarb, four pounds sugar, pound figs. Let the rhubarb stand over night in the sugar, strain syrup, boil ten minutes, add rhubarb boiling ten minutes longer. Cut figs in pieces, stir all together. Cook into jam.

MRS. WARREN L. GOSS, Rutherford, N. J.
Colony Six

Tomato Aspic Jelly

Soak three-fourths package gelatine in one-half cup water. Cook one quart tomatoes, one-half onion, one celery stalk, one bay leaf, two cloves, one teaspoon salt, dash pepper. Cook ten minutes. Add two tablespoons tarragon vinegar, gelatine. Stir till dissolved. Mould in ring mould. Garnish with parsley.

MRS. DAVID HUYLER ROBERTS



Damson Plum Conserve

Pit one pound Damson plums, three pounds granulated sugar, pound seeded raisins. Juice six oranges, grated rind of one. Pint bowl chopped English walnut meats. Boil forty minutes. Seal in glass.

E. W. G.



Spiced Peaches

Eight pounds peaches, three pounds brown sugar, one and one half pints vinegar, one-fourth ounces each of whole cloves, cinnamon and mace.

MRS. HENRY B. SHUTE



Grape Conserve with Nuts

Three pints grapes, eight cups sugar, half pound seeded raisins, two oranges, pint water, cup English walnut meats. Remove grape skins, cook pulp, seed the grapes by pressing through a collander. Seed the oranges and chop both

the skin and pulp fine. Boil all the ingredients, except nuts, twenty minutes; just before removing from fire, add them. Pour into jelly glasses while hot.

MRS. CHARLES E. QUIMBY



Orange Marmalade

Four naval oranges, two grape fruits, two lemons. Wash fruit with a brush, cut in thin slices, remove seeds. Measure sliced fruit, adding six times as much cold water as fruit. Soak twenty-four hours. Boil rather fast four hours. Watch, stirring from bottom frequently the last hour, or it will stick. Stand twelve hours. Add cup sugar to each cup marmalade, boil an hour. This quantity should make fourteen or fifteen glasses. Cut the fruit on a bread board. If the marmalade should mould before using, cook it over.

Delicious.

MRS. WILLIAM E. FULLER.



Watermelon Conserve

Remove the pulp of a watermelon from centre and cut in small pieces. To one quart pulp add two-thirds quart sugar. Drain. Dissolve sugar in watermelon juice, boiling to a thick syrup. Add a finely chopped lemon and watermelon pulp, two pieces white ginger, not tied in lace. Cook to right consistency for conserve.

MRS. GUY C. BARNEs, Minneapolis, Minn.

Colony Fourteen.

Grape Fruit Marmalade

Stand over night in four quarts cold water, two quarts grape fruit, no seeds. Place seeds in one-half pint water, in the morning strain. Boil both mixtures together one and a half hours. Add four quarts sugar, boil another hour, or till fluid thickens, which may take longer. It is then ready for glasses. Have tested and proved delicious. Two very large grape fruits and one smaller will give desired quantity.

MRS. A. M. S.



To Brandy Fruit

Select fine peaches, as many as will fill a quart size "Mason" jar. Carefully peel and place in jar, use as much granulated sugar as will fill the spaces. Cover all with "Preserving Brandy." Seal, and find ready for use within a day or two. No cooking required. Absolutely as delicious in results as from the old time method of brandying with cooking. Personally and successfully tried.

MRS. FREDERIC FIRMAN GRANT



Spiced Cherries

Three pounds sour cherries (pitted), two pounds sugar, half pint vinegar, tablespoon cinnamon, tablespoon cloves. A delicious concoction to serve with cold meats.

MRS. MARCIA BROOKS CUTLER

Massachusetts Quince Compote

Pare and quarter eight quinces and put in porcelain lined kettle with water. Cook till they can be easily pierced with fork. Remove with skimmer and boil down or dilute the juice as may be necessary, to just a pint. Add juice one lemon, and pound sugar, boil a minute, add the quinces again and cook for fifteen minutes. Remove carefully the quinces and place in a mould which has been dipped in cold water. Stir into the syrup an ounce of gelatine which has previously been soaked for two hours in as much cold water as will cover it. When dissolved strain syrup pouring over the fruit in the mould. Set in cool place to harden which will require a few hours. When ready to serve, turn in a glass dish with whipped cream heaped about the base of the compote.

MRS. FRANCIS JARVIS PATTEN



Grape Juice

Twenty-five pounds best Concord grapes, scald with enough water to cover them. When grapes burst open, set away to cool. Strain through a strong jelly bag. Add three pounds granulated sugar to the juice, letting all come to a boil. Bottle and seal. Take the pulp, strain through a sieve to remove seeds and skins, add one-half pound sugar to each pint of pulp. Boil an hour, pour in glasses.

MRS. HENRY B. SHUTE

Currant Sweetmeat

Four pints currant juice, four pounds granulated sugar, one and a half pounds best table raisins, seeded. Slice two oranges and mix all together. Boil half an hour, till almost jelly. Preserve in tumblers.

MARY ELLEN BUTTERICK



THE PROOF of the Pudding
Is in the eating

P u d d i n g s

Indian Pudding

Pour quart boiling milk over cup and a half fine Indian meal. Stir till smooth. Add one and three-fourths cups molasses, cup suet (chopped fine), salt to taste. Just before placing in oven, pour over pint of cold milk. Bake four hours in an earthen dish. Oven must not be too hot, as top of pudding is delicious if not burned.

MRS. M. B. ADAMS



Judge Peter's Pudding

One box gelatine, two oranges, six figs, nine dates, three bananas, twelve large nuts. Dissolve gelatine in half pint cold water, add one-half pint boiling water, juice two lemons, two cups sugar. Strain. Let stand till thickens. Stir in the fruit cut in small pieces.

MRS. ISADORE A. CAMERON



Cold Rice Pudding

Three-fourths cup rice, quart milk, sugar to taste, vanilla

flavoring. Boil till rice is soft. Dissolve an ounce gelatine in one-fourth cup warm water, strain through a cloth, stir thoroughly with the rice. Whip pint cream to a stiff froth, slowly add to the mixture. Pour into a moist mould, place on ice five hours. Serve with a wine sauce in which jelly has been stirred.

LYDIA DAY



Steamed Fig Pudding

Half cup sugar, half cup molasses, half cup butter, cup sweet milk, two eggs, three cups flour, pound chopped figs, two teaspoons baking powder, pinch soda, half cup currants, half teaspoon nutmeg, half teaspoon cinnamon. Steam in a mould three hours. Serve with whipped cream sauce.

MRS. FRANK B. ORR, Chicago, Ill.

Colony Twelve



Steamed Fruit Pudding

Three cups flour, teaspoon soda, one and a half salt, one-half cinnamon, one-fourth nutmeg, two-thirds cup butter, one and a half cups chopped raisins and currants, cup water or milk, cup molasses. Sift soda, salt and spices with flour, rub in the butter, add the small fruits. Mix molasses with milk, stir into the dry mixture. Steam in a buttered pudding mould three hours. Serve hot with hard sugar or liquid butter sauce.

HELEN F. BROCKETT

Fine Custard Pudding

Two tablespoons butter, cup milk, four eggs, two tablespoons flour, two tablespoons sugar. Let milk come to a boil. Beat flour and butter together, add gradually to boiling milk, stirring constantly, cooking eight minutes. Beat sugar and yolks together, add the cooked mixture and cool. Beat whites of eggs to a stiff froth and add. Bake in pudding dish, serve hot.

Sauce for above

Half cup butter, one-fourth cup milk, cup powdered sugar, four tablespoons wine. Cream the butter and eggs, add wine, then milk, little at a time.

BELLE T. SCUDDER (Mrs. Benjamin N.)



Fruit Pudding

Two eggs well beaten, cup milk, two teaspoons baking powder, half teaspoon salt, two cups twice sifted flour. Put two cups fresh or canned fruit in a buttered baking dish. Pour mixture over the fruit and bake one-half hour. Turn on a plate and serve with whipped cream sauce.

Sauce

Whip one cup cream, add half cup powdered sugar, white one egg, beaten very stiff, one teaspoon vanilla.

MARY C. SEWARD

Grandmother's Pudding

One pint water, cup rice, little salt, boil till water is gone.
Stir with spoon. Quart milk, boil till thickens; keep stirring till smooth white and cooked.

"Then, add three eggs, yolks beaten light,
One lemon's rind all grated right;
And of white sugar well refined,
Eight tablespoons; by stirring these combined.
Now pour the mixture in a dish
Of any size that you may wish
And let it stand, while with a fork
You beat the eggs as light as cork
(The whites of the three eggs, I mean),
And when they're beaten, stiff and clean,
Add three tablespoons of sugar light,
And put the frothing nice and white
Upon your pudding like a cover,
Be sure you spread it nicely over.
In a slow oven let it brown,
We think the pudding will go down!"

MRS. DUANE H. CLEMENT.



Grandmother's Indian Pudding

Scald three pints milk, sprinkle slowly while stirring, five tablespoons yellow Indian meal, till thoroughly heated.
Pour it over three-fourths cup molasses, pinch salt, table-

spoon butter and scant half teaspoon ginger. Turn mixture into a buttered baking dish and bake four or five hours in moderate oven. When half cooked, add one pint cold milk and complete the baking.

MRS. FRANK M. SOULÉ, Montclair, N. J.

Colony Three



Lemon Pudding

One pint grated bread crumbs, quart milk, cup sugar, salt, grated rind one lemon, yolks four eggs, teaspoon butter. Bake forty-five minutes. Spread with currant jelly while hot. Frost with whites four eggs, beaten, sugar to taste, juice one lemon. Return to oven to brown. Serve with lemon sauce.

MRS. DAVID HUYLER ROBERTS



Graham Pudding

One and a half cups Graham flour, cup molasses, cup sweet milk, tablespoon butter, teaspoon soda, one egg, spices and fruit of all kinds. Steam three hours in a buttered dish without removing the cover. Serve with a sauce. This pudding will keep some time.

MRS. FRANK CHURCHILL



Raisin Puffs

Blend two tablespoons sugar and half cup butter. Add two eggs, cup milk, two cups flour, three teaspoons baking

powder, cup finely chopped raisins. Steam an hour in buttered cups. Makes eight, half filled.

Sauce

One cup sugar, cup butter, yolk and white of an egg beaten separately. Beat all together and before serving, flavor with vanilla or nutmeg and tablespoon hot water.

MRS. HENRY B. STARR

Rice Pudding

Rice pudding which is very much more delectable than the usual nursery dish, is made by soaking over night a cup of well washed rice in a pint of milk. In the morning the rice will have absorbed the milk. A little more should be added. Add to the rice and milk a cup of seeded raisins, which have soaked all night in sherry. Stir raisins into the rice, pouring in half cup melted butter. Bake an hour and serve with very sweet whipped cream. As no sugar is in pudding, sauce must be sweet to make up the deficiency.

MRS. FRANCIS JARVIS PATTEN

Corn Meal Pudding

One quart sweet milk reserving sufficient quantity to wet seven tablespoons corn meal. Heat milk, add corn meal, cook. When *cold*, add one cup sweet milk, lump of butter, walnut size, salt, sugar, nutmeg and raisins. Bake two

hours in slow oven. This pudding when baked will have a jelly surrounding it which serves for sauce. It is very nice with cream, sweetened with grated maple sugar.

MRS. ROBERT J. JOHNSTON, Humboldt, Iowa



Suet Pudding

One cup chopped suet, three eggs, teaspoon salt, teaspoon cloves, one cinnamon, one soda, two cups sweet milk, quart flour, cup seeded raisins. Steam three hours.

Serve with Sauce

Three cups boiling water, one sugar, two tablespoons butter, two dessertspoons cornstarch, half cup vinegar. Beat to a cream sugar, cornstarch and butter. Add boiling water, cooking till clear, lastly vinegar. Boil a moment, remove from fire.

MRS. ROBERT J. JOHNSTON, Humboldt, Iowa



Macaroon Pudding

Crumble one-fourth pound macaroons in sherry, stand over night. For the custard beat two tablespoons sugar, and yolks three eggs. Add one level tablespoon soaked gelatine, pinch of salt, pint warm milk, stirring constantly, but do *not* boil. Cool. Beat whites of three eggs, add to custard, with the macaroons. Serve with whipped cream.

MRS. ALEXANDER COOK

Dutch Apple Pudding

One cup sugar, half cup butter, two eggs, cup milk, two flour, three teaspoons baking powder. Pour in buttered baking dish. Cut smooth apples in eighths, lay thickly on top, over this scatter sugar and spices. Serve with wine sauce.

MRS. DAVID HUYLER ROBERTS

Blueberry Pudding

Quart of blueberries, two cups flour, two white sugar, cup sweet milk, two teaspoons baking powder, half teaspoon mace, three eggs, pinch salt. Wash and dry the berries, sifting over the flour and powder. Beat the yolks, mace, butter and sugar. Add the berries, flour and milk, lastly the well beaten whites, with salt. Bake forty-five minutes in moderate oven. Serve with thick, sweetened cream.

MRS. ROBERT J. JOHNSTON, Humboldt, Iowa

Boiled Rice Pudding

Pint milk or cream, cup rice, cup sugar, two eggs, two teaspoons corn starch, nutmeg. Wash rice and pour over quart boiling salted water. Cook till tender. Drain, add milk. In another bowl dissolve corn starch in milk, add the eggs, sugar and flavoring, beating till creamy. Add rice, and boil two minutes. Cool. Serve with crushed fruit or whipped cream.

MRS. PORTER DWIGHT FORD

Baked Indian Pudding

Scald in a pint sweet milk, a tablespoon corn meal.
When cool add a beaten egg, tablespoon butter, two sugar,
half teaspoon salt. One and a half teaspoons ginger.
Bake slowly one hour.

MRS. LEROY D. FARNHAM, Binghamton, N. Y.
Colony Thirteen



Corn Pudding

Eight ears corn, grated, two eggs, half cup milk, table-spoon sugar, tablespoon butter, salt, pepper. Bake twenty minutes in moderate oven.

MRS. JAMES E. BURNS



Peach Delight

Cut in halves and pare ripe peaches, placing two layers in a deep baking dish, sprinkle with sugar, a little flour. Scatter bits of butter over the top. Add cup cold water. Cover dish with rich crust. Bake a delicate brown. Serve hot with cream.

MRS. E. W. MOORE



Amber Pudding

Cook one third cup corn meal in four cups milk, thirty minutes. Add half teaspoon salt, half cup molasses, cinnamon, pint sliced apples. Turn into buttered dish, pouring

in pint sweet milk. Bake in slow oven four hours. When cold, an amber jelly will form through the pudding.

MRS. FREDERICK NICHOLS, Boston, Mass.

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Blueberry Pudding

Cup milk, two flour, half a cup sugar, one blueberries, two teaspoons baking powder, one egg. Steam an hour. Serve with hot sauce.

LIZZIE WOODBURY LAW

* * *

Snow Apple Pudding

Half fill pudding dish with apple sauce seasoned with butter, sugar and nutmeg. Pour over a batter made of one and half cups flour, two heaping teaspoons chopped suet (or lard). Moisten with three fourths cup milk, or enough for thick batter; not quite as stiff as for biscuits. Steam forty-five minutes. Serve with a hard, foamy or sabayon sauce.

MRS. REUBEN W. ROSS

* * *

Indian Pudding

Stir into a quart of scalded milk, seven even tablespoons sifted Indian meal, teaspoon each of salt, ginger, and cinnamon, cup molasses, half cup chopped suet. Pour in a little cold milk. Bake three hours in moderate oven. This recipe has been in use in a New England family over eighty years.

MRS. SARA T. KINNEY

Queen of Puddings

Pint bread crumbs, quart milk, yolks four eggs, sugar and salt to taste, lemon flavoring. When cold spread with jelly and frost the top with the four whites beaten stiff, with a cup sugar brown in oven.

MRS. E. W. MOORE



Lemon Sauce

Cream butter size of an egg, and tablespoon flour. Add pint boiling water, cup sugar and boil. Juice one lemon, nutmeg and extract of lemon. Serve hot.

MRS. DAVID HUYLER ROBERTS



Cream Sauce

Butter size of an egg beaten with cup powdered sugar. Into a saucepan pour cup boiling water, stirring in tea-spoon flour mixed with a little cold water. Cook till consistency of thin starch. While one beats the butter and sugar mixture in a bowl, energetically, let another pour in slowly, the hot flour sauce. If the beating is not interrupted, the sauce will rise to a light, foamy froth. Flavor with sherry or vanilla, nutmeg or brandy.

MRS. HENRY B. SHUTE



Raspberry Sauce

Cream two cups powdered sugar and half cup butter. Mash a pint raspberries. Cook in double boiler until mix-

ture boils, stirring but little. Delicious served with vanilla ice cream.

MRS. THOMAS ABERNETHY FAIR



A Delicious Pudding Sauce

Cream two cups sugar and one butter, add one egg, half cup wine, chopped candied cherries. Before serving, place bowl in top of tea kettle and stir in a cup boiling water.

MRS. WILLIAM E. FULLER



Sherry Sauce

Beat two eggs, add cup sugar, piece butter, four tablespoons sherry. Cook a few minutes.

MRS. FRANK CHURCHILL



Old Fashioned Corn Meal Pudding

Two quarts milk, four tablespoons corn meal, cup molasses, cup suet, one egg. When one quart milk is scalding hot, stir in the meal wet with little milk. When it thickens, pour into baking dish and add salt, molasses, suet and egg. Fill dish with cold milk. Bake slowly three hours, stirring frequently first hour. Add raisins if desired. Serve with cream or the following

Sauce

Cream a cup pulverized sugar, half cup butter, one well beaten egg, vanilla or brandy flavoring.

"A. W. C.," Utica, N. Y.
Colony Nine

TO MAKE a perfect Salad, there should be:
A spendthrift for oil, a miser for vinegar,
a wise man for salt, and a madcap to mix
them well together

SPANISH PROVERB

Salads

Shrimp Salad

Prepare the shrimps by removing backs and the small black vein, which runs through them. Cut in small pieces. (Canned shrimps will do when one cannot obtain the fresh.) To a quart or can of shrimps, cut and add one large bunch celery. Pour over the salad dressing. Serve on lettuce leaves garnished with celery tops. This is not only delicious to the taste but attractive to the eye.

Salad Dressing

Mix two teaspoons mustard with milk or water, two teaspoons sugar, one small teaspoon salt, two eggs, half cup cream, butter size an egg, three-fourths cup vinegar. Beat eggs well. Mix ingredients except butter, pouring in the vinegar last very slowly. Cook in double boiler till thickened to consistency of cream. After removing from fire, stir in butter.

JANE DAMON BOLANDER

Salad Dressing

Beat three eggs, add one tablespoon oil, one scant tablespoon mustard, one teaspoon salt, one tablespoon sugar, one cup cream, one cup vinegar. Mix together, except vinegar, which is added last. Cook in double boiler, stirring constantly till thickened. Watch carefully that it does not curdle.

MRS. THOMAS Y. CROWELL



Date and Cream Cheese Salad

Remove pits from half pound dates, stuff cavities with cream or neufchatel cheese, arrange on lettuce leaves. Serve cold with mayonaise.

MRS. GEORGE SANFORD ANDREWS



Salad

Use as many lemons as desired, cut in halves, scoop out pulp, remove tough inner skin and seeds. Add to the pulp one box boneless sardines, minced, teaspoon French mustard, two chopped hard boiled eggs, dash tobasco sauce, little mayonnaise. Cut a thin slice from bottom of lemon that it may stand firmly. Fill each cup with the mixture, garnish with chopped eggs and parsley. Stand each cup on crisp lettuce leaf.

ANNIE H. EMERSON (Mrs. Henry)

Cream Salad Dressing

Tablespoon sugar, one egg, three-fourths cup cream, one-half tablespoon each of mustard and salt, one-fourth cup vinegar, added slowly. Cook in double boiler until cream.

MRS. LOVEY S. HOLDEN



Combination Salad

Cut celery in small pieces, slice cucumbers very thin, adding few chopped walnuts. Mayonnaise dressing, to which has been added few drops of Chartreuse or Benedictine. Sprinkle with cut endive or lettuce.

MRS. E. M. SCOTT



Mayonnaise

One quart olive oil, twelve eggs. Boil six eggs hard, pulverize yolks. Beat lightly yolks six raw eggs. Mix ingredients, adding salt and cayenne to taste. Gradually add the oil with juice two lemons. Beat whites six raw eggs, very light, and add, using whites of six hard boiled eggs to garnish salad. Mayonnaise is better if made a day before using and placed on ice.

MRS. JAMES E. BURNS



Diced Fruit Salad

One dozen bananas, one-half dozen cut oranges, one can pineapple, one-half cup chopped walnuts, one-half cup

chopped figs, few white grapes. Toss together and dress with one pint salad dressing, one pint whipped cream. Garnish with candied cherries.

MRS. SARAH E. BOURNE



Salade Chanticleer

Peel and slice three bananas, not over ripe, one small sour apple, one small cooked and pickled beet, three torn lettuce leaves. Mix this with strained juice two lemons, four tablespoons olive oil mixed with yolks two hard boiled eggs, salt and pepper. Sprinkle over finely chopped tarragon leaves *or* strips lettuce.

MRS. E. M. SCOTT



Dinner Salad

Dice cold boiled tongue on a bed of chicory or lettuce, add tablespoon each of tarragon vinegar and chopped parsley, two tablespoons capers. Turn two cups finely chopped celery over the mixture and cover with mayonnaise dressing.

MRS. CHANDLER SMITH



Salad

Chop half an onion, two olives and a grape fruit. Mix with a French dressing, pour mixture over Malaga grapes and celery.

MRS. MARCIA BROOKS CUTLER

New England Salad

Select six sweet apples, uniform in size, cut off the tops, remove centres with a teaspoon, and chop, minus seeds. Add a cup of broken pecan nut meats, one large celery heart cut fine, and half cup chopped and seeded raisins. Beat together yolks of two eggs, tea cup olive oil, half a saltspoon each of sugar and salt, juice and grated rind one large lemon. Pour this over the chopped mixture. Place in shells on ice. When chilled, serve on lettuce leaves.

MRS. WILLIAM H. OSBORNE



Tomato Salad

Scald and peel tomatoes, place on ice. Scoop from each tomato a teaspoon of pulp, stuff with half a green pepper and small cucumber chopped finely. Pour mayonnaise over each tomato and serve on lettuce leaf.

MRS. E. M. SCOTT



Princess Salad

Select six small, round, ripe tomatoes. Peel and remove centres. Peel and dice two medium size cucumbers, two hearts celery and four large olives chopped fine. Drop very slowly, three tablespoons olive oil on yolks two eggs, beating constantly. Add one fourth teaspoon prepared mustard, saltspoon even of salt, three drops onion juice, one cup heavy cream, tarragon vinegar to taste. Add each

ingredient slowly, one saltspoon sugar. Pour over filling and pack in the shells. Garnish with hearts of lettuce. Place on ice to chill.

MRS. WILLIAM H. OSBORNE

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Cherry Salad

Fill big white cherries with chopped nut meats. Serve with mayonnaise. Arrange on white lettuce leaves.

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Salad

On a lettuce leaf place a slice of pineapple, then a thick slice of orange, then one of tomato. Pour over a thick mayonnaise dressing. Serve with toasted butter thins. Very good.

MRS. HELEN M. HOAGLAND

SOME LIKE it hot
Some like it cold
Some like it in the pot
Nine days old

Soups

Corn Soup

Can corn, one quart milk, three tablespoons butter, two tablespoons flour, two tablespoons chopped onion. Mash corn as fine as possible and put in the double boiler with milk, cooking fifteen minutes. Put in small frying pan butter and onion, cook slowly ten minutes, add flour, cook till foaming, being careful not to burn. Stir this mixture into boiler with the corn and milk. Add teaspoon salt, one-quarter teaspoon pepper, cook ten minutes. Remove from fire and strain, then return to range to keep hot till served.

MRS. THOMAS WALLACE



Consomme'

Slice and boil in three pints water, four onions, two turnips and a carrot. Season with thyme, pepper, salt and parsley. Strain very hot, adding a teaspoon beef extract.

MRS. THOMAS ABERNETHY FAIR

Cream of Spinach

One pint cooked and chopped spinach, one onion, one sprig parsley, one bay leaf, one piece green pepper, one teaspoon salt, two quarts water, pinch thyme, a few celery leaves. Boil slowly three hours and strain. Let one pint milk come to a boil. Blend over the fire, till smooth, one tablespoon flour, and one tablespoon butter. Stir into the milk, allow it to thicken, stirring constantly. Remove from fire. Stir in the strained soup and serve.

MRS. WASHINGTON HULL



Clam Chowder

Fifty hard clams (quahaugs), bowl each of finely cut salt pork, onions, potatoes. Wash clams thoroughly, place in a kettle with half pint water. When the shells open, clams are cooked. Remove from shells and chop fine, saving clam water for chowder. Fry out the pork and when scraps are a good brown, remove and put in the chopped onions to fry; they should be cooked in a frying pan (the chief secret in chowder making, is to fry the onions so delicately that they will be missing in the chowder). Add to the onions a quart hot water, clams, clam water and pork scraps. When mixture boils, add the potatoes, and when these are cooked, chowder is finished. Just before it is removed, thicken with a cup powdered crackers, ad-

ding a quart of fresh milk. If too rich, add water. No seasoning is needed but good black pepper. Delicious.

LILLA MANNING BRIGGS



New England Fish Chowder

Use either cod or haddock. Remove skin and flake the fish. Fry brown three slices salt pork in bottom of kettle, remove pork leaving the drippings. Put in a layer of fish, then a layer of potatoes peeled and cut in dice and few slices onion. Sprinkle with salt and pepper. Proceed with the layers till mixture is used. Cover with boiling water. Cook till potatoes are tender. Add toasted crackers or pilot bread, and pint rich milk. Let scald and serve.

MRS. WILLIAM J. PATTERSON



Tomatoe-Pea Soup

One pint split peas, one minced onion, one bay leaf, one teaspoon salt or piece salt pork, one pint canned tomatoes, three quarts water, one sprig parsley, one-half green pepper, pinch thyme, two tablespoons celery. Put all, except tomatoes, in a soup pot, boil three hours. Add tomatoes and simmer for three-quarters of an hour, then strain. Blend one tablespoon flour and one tablespoon butter. Stir this in the soup and let it remain a little longer over the fire. Serve with squares of dry toast (stale bread may be cut in squares and browned in oven).

JULIA P. HULL

Turtle Bean Soup

Let quart of black beans remain six hours in cold water. Drain. Add three pints fresh cold water, pieces of lean cooked beef, salt, pepper, pinch of cloves. Cook slowly three hours. Strain, serve hot in bouillon cups. An old Rhode Island formula never before published.

MRS. JOHN FRANCIS YAWGER



National Society New England Women



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